

8 COURSE DEGUSTATION

\$95

MATCHING COCKTAILS OR WINES \$50 per person

Oyster: Chardonnay vinegar sorbet, lemon.

Scallops: Jerusalem artichoke, puffed rice, tentsuyu nori, coriander.

Paired with:

Bubble and Flower: Elderflower, Sparkling wine.

OR

'12 Andre Kientzler Riesling
Region: Ribeauville, Alsace (fr)

Salmon: Sake cured, pickled zucchini, carrot, dashi, wasabi.

Paired with:

Citrus Fizz: Cointreau, lime, apple, rosemary, soda.

OR

'13 Château Bouscassé Jardins, Petit Courbu, Petit Manseng
Region: Pacherne, (Fr)

Stuffed Capsicum: Quinoa, oyster mushrooms, tomato, pepitas, matbucha.

Paired with:

1930's Cosmopolitan: Ketel 1 citroen vodka, Cointreau, lime, spiced cranberry purée.

OR

'17 Torbreck Saigné, Mataro
Region: Barossa Valley, SA (Aus)

DEGUSTATION (Cont'd)

Gnocchi: Caramelized onion, mushroom,
Parmesan chips.

Paired with:

Aviation: Gin, maraschino liqueur, lemon.

OR

'15 La Braccasca Sabazio Rossi Di Montepulciano
Prugnolo Gentile (Sangiovese)
Region: Rosso Di Montepulciano (It)

Hanger Steak: Lentils, asparagus, baby heirloom carrots, garlic,
cherry tomatoes, chimichurri.

Paired with:

Bitter-Sweet Serenade : Tequila, Averna, Aperol,
Campari, maple.

OR

'14 Vistalba Corte C. Malbec, Cabernet Sauvignon
Region: Mendoza (Arg)

Sorbet: Mint, pomegranate.

Pineapple 3 ways: Grilled, caramelised and dehydrated pineapple.
coconut, pistachio ice cream.

Paired with:

Espresso Alexander: Brandy, Crème de cacao, Espresso.

OR

'16 Scarborough, late harvest, Semillon.
Region: Hunter Valley, NSW (Aus)