

*One*

HANDPICKED SPANNER CRAB & OSCIETRA CAVIAR CRUMPET

*2015 Louis Roederer Blanc de Blancs | Reims, France*

OR

*2016 Louis Roederer Rosé | Reims, France*

*Two*

FLASH SEARED SCALLOPS

*Green lip abalone, XO sauce, beach herbs*

*2022 Ossa Grüner Veltliner | Belbrook, Tasmania*

*Three*

ROCK LOBSTER RAVIOLI

*Candied tomatoes, crushed shellfish sauce*

*2021 Domaine Jean Dauvissat Chardonnay | Chablis, France*

*Four*

DRY AGED DUCK BREAST

*Black beluga lentils, artichoke, blackberry*

*2019 Pio Cesare Barolo Nebbiolo | Piedmont, Italy*

*Five*

WAGYU TENDERLOIN MB 7+

*Black garlic, black truffle & foie gras sauce*

*2019 Henschke Mt Edelstone Shiraz | Eden Valley, SA*

*Six*

NITRO RASPBERRY 'BELLINI'

*NV Heiwa Shuzo Tsuru-Ume Yuzushu | Wakayama, Japan*

*Seven*

VALRHONA DARK CHOCOLATE SOUFFLÉ

*Organic vanilla double cream*

*24K Gold Espressotini*

*Patrón xo cafe, mr black coffee liqueur, salted caramel, 100% arabica coffee, praline*