

CANAPÉS

Scallop tartare, rhubarb, flame grapes, lemon balm
Foie gras parfait, burnt fig, freeze dried raspberry

2012 Louis Roederer Cristal | Reims, France

One

OSCIETRA CAVIAR

Spanner crab escabeche, carrot crisps

Nitro chilled Beluga Vodka

Two

RARE SEARED BLUEFIN TUNA

Salted Meyer lemon, candied black olive, oregano

2014 Bruno Sorg Pfersigberg Grand Cru Riesling | Alsace, France

Three

ROASTED SOUTHERN ROCK LOBSTER

Spiced miso emulsion, roasted corn puree, baby gem heart

2018 Jean Dauvissat Cote de Lechet Premier Cru Chardonnay | Chablis, France

Four

FULL BLOOD 9+ WAGYU BEEF

King mushroom, pearl onion, beluga lentils

served with

New season grilled asparagus, 24 month aged Comté
Heirloom baby lettuce, soft herbs, champagne vinaigrette

2015 Torbreck The Gask Shiraz | Eden Valley, South Australia

poured from magnum

Five

VALRHONA MANJARI 63% DARK CHOCOLATE

Roasted caramel walnuts, strawberry granita

Campbells Liquid Gold Topaque | Rutherglen, Victoria



TEA AND COFFEE

Served with a plate of sweet treats

White chocolate, pistachio & apricot nougat

Milk chocolate & sour cherry fudge

Spiced Marcona almond & salted apple financiers

We care about your dietary needs. Please notify staff of any food allergies.