

SATURDAY 14 FEBRUARY 2026

ON ARRIVAL

2016 LOUIS ROEDERER CRISTAL

*Reims, France*

FOR THE TABLE

OSCIETRA CAVIAR CRUMPET

*Chive, champagne jelly*

WARM A.P BAKERY SOURDOUGH

*Whipped cultured butter*

ROCK LOBSTER ARANCINI

*Cognac Bisque*

ONE

HIRAMASA SASHIMI KINGFISH

*Blood plum carpaccio, shiso, sesame*

*2025 Grosset Apiana Fiano | Clare Valley, SA*

TWO

SMOKED MAREMMA DUCK BREAST

*Black cherries, salt baked fennel & pollen*

*2024 Joshua Cooper Rosé | Macedon Ranges, VIC*

THREE

ROASTED QUEEN SNAPPER FILLET

*Vine ripened tomato & olive caponata, scallop cream*

*2023 Timo Mayer Nebbiolo | Yarra Valley, VIC*

OR

160G CAPE GRIM FILLET STEAK

*Caramelised pressed potato, charred leek, black garlic*

*2019 Torbreck Struie Shiraz | Barossa Valley, SA*

FOUR

NITRO COCONUT & KAFFIR LIME SORBET

*White Mango & passionfruit pudding*

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

FIVE

FRENCH WHITE CHOCOLATE & RASPBERRY ROCK

*Roasted almond & vanilla sable*

*2021 Mount Horrocks Cordon Cut Riesling | Clare Valley, SA*

TO FINISH

HANDMADE SWEET TREATS AND TRUFFLES

*We care about your dietary needs, please notify staff of any food allergies.*