

Wednesday 14th February 2024

ON ARRIVAL

2015 LOUIS ROEDERER CRISTAL

*Reims, France*

FOR THE TABLE

OSCIETRA CAVIAR

*Crispy potato mille-feuille, horseradish crème fraîche*

ROCK LOBSTER BUN

*Chives, lobster espresso*

One

YELLOWFIN TUNA CARPACCIO

*Flaked spanner crab, koshihikari rice, charred plum & ginger ponzu*

*2020 Grosset Polish Hill Riesling | Clare Valley, SA*

Two

HOUSE SMOKED DRY AGED DUCK BREAST

*Slow roasted anise, golden barley caramel, purple radish*

*2023 MMAD Rosé | Belwitt Spring, SA*

Three

SLOW ROASTED BLACK OPAL WAGYU BEEF

*Black garlic king oyster mushrooms, 12hr tomato reduction*

*2019 Henschke Keyneton Euphonium Shiraz Blend | Barossa Valley, SA*

OR

NORI WRAPPED AQUINA MURRAY COD

*White miso glazed Japanese turnip, bonito & kombu broth*

*2012 Escarpment Pahi | Martinborough, NZ*

Four

NITRO BELLINI

*White chocolate crémeux, champagne & peach granita*

*Tsuru-Ume Yuzushu | Wakayama, Japan*

Five

DOUBLE FRENCH CHOCOLATE & STRAWBERRY LOVE CAKE

*Valrhona 64% cocoa, salted hazelnut caramel crisp, strawberry shortcake ice cream, jelly & jam*

*2017 Ridgeside Icewine Vidal | Niagara, Canada*

TO FINISH

HAND-MADE PETIT FOURS

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