

Chefs Menu
March 2018

Aperitif

Gin & Yuzu – Australis botanical, yuzu, apple 18

Aperol Sour – Aperol, lemon juice, egg white, sugar 18

Ceviche, ginger, grapefruit, radish, pink peppercorn

2016 Abellio, Albarino, Rias Baixas, Spain

Eggplant, shiitake, red pepper crisp, wakame oil

2017 Hentley Farm Riesling, Eden Valley, South Australia

Duck breast, walnut tarator, fig, shaved goats ricotta

2016 Ashton Hills 'Piccadilly' Pinot Noir, Adelaide Hills, South Australia

Pastrami brisket, mustard greens, fennel, smoked kipfler potatoes

2015 Larry Cherubino 'Laissez Faire' Syrah Grenache, Frankland River, Western Australia

or

Wagyu dry aged to share, served w seasonal beans

(additional 52 per couple)

2015 Te Mata 'Awatea' Cabernet Merlot, Hawkes Bay

Strawberry and raspberry cheesecake

Ramos Pinto 'Lagrima' White Port, Portugal