

**Chefs Menu**

**May 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*

Baby carrots, stracciatella, pickled walnut puree  
*2017 Hentley Farm Riesling, Eden Valley, Australia*

Duck breast, walnut tarator, fig, shaved goats ricotta  
*2017 Rising Gamay, Yarra Valley, Australia*

Braised short rib, smoked jerusalem artichoke, shiitake  
*2015 Bibbiano Chianti Classico, Tuscany, Italy*

or

Wagyu dry aged to share served w seasonal beans  
*(additional 52 per couple)*  
*2015 Te Mata 'Awatea' Cabernet Merlot, Hawkes Bay, New Zealand*

Strawberry and raspberry cheesecake  
*Frogmore Creek Iced Riesling, Tasmania, Australia*