



## **Chef's Experience Menu**

*wine pairing \$120pp*

**Sweetcorn custard, katsuobushi, shokupan & oscietra caviar**

**South Australian scallops, yuzu & pistachio**

**Kimchi and daikon tartlet, smoked yoghurt & dill**

*2021 Robert Weill Riesling, Rheingau Germany*



**Red snapper, jamon & shiso soy**

*2021 Dubreuil-Fontaine Bourgogne Pinot Noir, Burgundy France*



**Smoked eel chawanmushi, brown butter & chive**

*2020 Domaine Amelie & Charles Sparr Pinot Blanc, Alsace France*



**Glacier 51 toothfish, wood-grilled maitake & coconut**

*2021 Arnaud Baillet Bourgogne Chardonnay, Burgundy France*



**Rangers Valley 7+ sirloin, intercostal, black garlic & shiso**

*2022 Torbreck 'The Struie' Shiraz*



**Mark Foletta gamay verjus granita, jasmine milk tea & roasted grapes**

*2020 Petit Guiraud Sauternes, Bordeaux France*