



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

2023 S.C Pannell Sauvignon Blanc, Adelaide Hills South Australia

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

Please note: menu is subject to market availability, credit card payments will incur a processing fee Mastercard/Visa 1.2%, Amex/Other 1.6%, Sundays incur a 10% surcharge and Public Holidays incur a 15% surcharge.