



Amuse Bouche

Dehours *Grande Reserve* Pinot Meunier NV, Mareuil-le-Port Champagne France

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Artisan Sourdough | Dairyman Barossa Butter | Smoked Queens Cut Honey Butter

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Marinated Scallop | Granny Smith Apple | Cucumber | Barilla | Oscietra Caviar
Domaine de Ardoisières *Silice* Jacquere 2022, Savoie France

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New Season Asparagus | Quail Egg | Wild Garlic | Crème Fraiche
Domaine du Pèlican *Arbois* Chardonnay 2017, Jura France

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Ricotta 'Girasole' | Summer Beans | Radishes | Section28 Monforte
Sadie Family *Palladius* Chenin Blanc Grenache Blanc Palomino Marsanne 2020, Swartland South Africa

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Roast Murray Cod | Prawn | Cauliflower | Shellfish & Lemon Myrtle Cream
Clos Cibonne *Cuvée Prestige Vignettes* Tibouren Grenache 2021, Provence France

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Wagyu Tenderloin | Smoked Short Rib | Peas | Onion | Lovage
Giuseppe Cortese *Barbaresco Rabaja* Nebbiolo 2019, Piedmont Italy

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Baked Rice Cream | Anise Myrtle | Hibiscus | Wild Fennel Beignet
Suavia *Acinatium Recioto di Soave* Garganega 2017, Veneto Italy

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Rhubarb | Brioche | Honey Mead | Lime
Egly Ouriet *Ratafia de Champagne* Pinot Noir 2018, Champagne France

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Petit Fours

Seven Course

Mon-Thu 259

Fri-Sun 275

Premium Wine Pairing 289