



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, Barossa Valley South Australia

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

2020 Petit Guiraud Sauternes, Bordeaux France