

Sample only

7 Course 220 p.p.

Dinner, 16 November 2023

Classic wine matching 150 p.p.

**Seaweed Bugak, Kingfish/ Smoked eel, ginger/
Taquito, beetroot/ Kangaroo, sansho/ BBQ
octopus, pepper berry/ Jamón ibérico, rhubarb/
Chicken liver, yuzu**

2019 Ten Minutes by Tractor, Blanc de Blancs

Ocean trout, broad bean, ikura

2021 Grace, Gris de Kosu

Moreton Bay bug, lemongrass, buckwheat

2023 Jasper Hill, Georgia's Paddock, Riesling

Snapper, globe artichoke, pesto

2021 Domaine Sante Marie, Cuvée 1884, Rosé

Lamb, zucchini flower, vierge

2021 Place of Changing Winds, Syrah

Goat milk, strawberry, almond

Senkin, Kamenoo, Muroka Genshu

White peach, amaretto, rosemary

NV Vincent Couche, Rarafia de Champagne

Specials

Spanner crab omelette

25