

Sample only

7 Course 220 p.p.

Dinner, 16 November 2023

Fancy wine matching 250 p.p.

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

NV Laherte Frères, Ultradition, Extra Brut

Ocean trout, broad bean, ikura

2020 Domaine Weinbach, Cuvée Collette, Riesling

Moreton Bay bug, lemongrass, buckwheat

2020 Domaine Huet, Le Haut-Lieu, Sec

Snapper, globe artichoke, pesto

Iwa 5, Junmai Daiginjo

Duck, zucchini flower, mead

2019 Vincent Durreuil-Janthial, Rully Rouge, Pinot Noir

Goat milk, strawberry, almond

2016 Château Guiraud, 1er Cru Classé, Sauternes

White peach, amaretto, rosemary

Du Roulot l'Abriocot, Apricot Liqueur

Specials

Spanner crab omelette

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