

Tasting Menu

Glass of Prosecco Brown Brothers NV

Amuse Bouche

Kingfish

seared yellow tail kingfish, anchovy sauce vierge, wasabi jelly, soy vinaigrette

*2008 Hugel Gentil Gewurztraminer/Riesling,
Alsace, France*

Scallop

pan seared scallops, chorizo sausage, corn puree, truffled honey popcorn, squid ink pastry,
lemon butter jus

*2009 Rockbare Chardonnay, McLaren Vale,
South Australia*

Quail

crispy fried quail, assorted baby beetroot, haloumi cheese, baby leaves, chardonnay
vinaigrette

*2008 Kim Crawford Pinot Noir, Marlborough,
New Zealand*

Pork

slow cooked pork belly, braised pork roundel,
apple & vanilla gel, spiced apples,
fried quail egg, cabernet sauvignon jus

2008 Hollick Cabernet Sauvignon, Coonawarra, South Australia

Wagyu

herb crusted wagyu rib eye (marble score 5), pommes maxim, slow cooked oxtail, carrot
puree, red wine jus

*2009 Catena Zapata Alamos Malbec,
Mendoza, Argentina*

Pre-Dessert

Souffle

raspberry soufflé, white chocolate sauce,
white chocolate ice cream

2006 Tokaji Ast Cuvee, Hungary

\$110 per person
additional \$60 per person for beverage pairings
(credit card payments incur a 1.5%
surcharge on the total bill)

Participation by the entire table is required

Vegetarian Degustation Menu available

chef de cuisine
paul smart