

FOR THE TABLE

WARM ARTISAN SOURDOUGH BREAD

*Cultured salted butter*

ONE

IMPERIAL N25 CAVIAR & PRESSED POTATO CAKE

ROCK LOBSTER & PRESERVED TRUFFLE TART

2015 Louis Roederer Cristal | Reims, France

TWO

YELLOWFIN TUNA IN TWO STYLES

*White soy tofu, shiitake, mirin, yuzu sesame*

2023 Graci Etna DOC Nerello Mascalese | Sicily, Italy

THREE

SPANNER CRAB TORTELLINI & LOBSTER BISQUE

*Spring peas, zucchini flowers, spanner crab crumpet*

2022 La Crema Sonoma Coast Chardonnay | California, USA

FOUR

PAN ROASTED CORAL TROUT

*Coal kissed gem lettuce, abalone & beach herbs*

2017 Craggy Range Aroha Pinot Noir | Martinborough, NZ

FIVE

BLACK OPAL WAGYU TENDERLOIN 9+

*Roasted mushroom, black garlic & caramelised onion tart*

2021 Henschke Mt Edelstone Shiraz | Eden Valley, SA

SIX

VALRHONA DARK CHOCOLATE SOUFFLÉ

*Valrhona 100% cocoa, gold honeycomb rocks, burnt orange cream*

Chocolate & Caramel Old Fashioned

*Woodford reserve bourbon, cacao liqueur, salted caramel syrup, bitters*