

ASSORTMENT OF APERITIFS

BLUEFIN *Foie Gras and Tauco Sauce*

TUNA Ashbrook Estate, Semillon, Margaret River, Australia, 2020

BUTTER *Potato, Dry Vermouth, Garlic Bread*

POACHED Monkey Bay, Sauvignon Blanc, Marlborough, NZ, 2018

OYSTER

JIMBARAY BAY *Lobster Essence Curry, Savoy Cabbage, Binte Biluhuta*

ROCK LOBSTER Louis Latour "Chameroy", Chardonnay, France, 2021

14 DAY AGED *Home Made Duck Sausages, Talas Root Mousseline,*

SMOKED DUCK *Red Beet Satay, Beet Tamarind Port Palm Sugar Sauce*

BRFAST Pascal Jolivet Attitude, Pinot Noir, Loire Valley, France 2021

B L A N C O
P A R M A N D I F

Black Garlic Sauce, Aubergine

Mitolo G.A.M, Shiraz, McLaren Vale, Australia, 2019

LAMB
RACK

Kulat Pelawan Mushroom and Sauce, Asparagus

Marques de Murrieta Gran Reserva, Tempranillo, Rioja, Spain, 2014

AGED
KIWAMI 9+

Fermented Cassava, Sago Pearl, Caramelized Brioche

Debortoli Deen Vat 5, Botrytis Semillon, Riverina, AUS, 2017

SIGNATURE
TAMBUL

MIGNARDISE