



## *Autumn Tasting Menu*

### *Amuse Bouche*

Oxtail dumplings, soy broth, pickles  
**Piper-Heidsieck Champagne, Reims, FR**

### *First Entrée*

Parsnip + caramelised onion tortellini, chestnut veloute, pine nut beurre noisette, Compté  
**2019 Montalto 'Pennon Hill' Chardonnay, Mornington Peninsula, VIC**

### *Second Entrée*

Marinated Dunsborough octopus, Nduja sauce, fennel, pickled cucumber  
**2020, Ô de Rosé, Languedoc, FR**

### *Main*

Lamb loin, Jerusalem artichoke, peas, corn, pomegranate, kale  
**2017, Eden Road Syrah, Canberra, ACT**

### *Dessert*

Mocha fudge + chocolate log, almond cream, blueberry curd  
**Valdespino 'El Candado' Pedro Ximenez Sherry**

### *Five Course Tasting Menu*

**\$80**

*With French Champagne and Matching Wines*

**\$125**