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Tasting Menu

Amuse Bouche

Salmon sashimi, pickled clams + sea greens, cucumber, kabayaki sauce
Piper-Heidsieck Champagne, Reims, FR

First Entrée

Spring ricotta + pea ravioli, chestnut cream, mint oil, lemon zest, torn buratta
2020 Pikes Traditionale Riesling, Clare Valley, SA

Second Entrée

Tempura quail, almond milk tofu, mushroom, asparagus, chilli sauce
2020 Marquis de Pennautier Rosé, Languedoc, FR

Main

Duck breast, potato fondant, witlof, pickled cherries + onion, cherry kuzu
2017, Brunier 'Le Pigeolet' Vin des Pays Vaucluse Grenache Syrah, Rhone Valley, FR

Dessert

Coconut parfait, spiced pineapple, pineapple gel, coconut + kaffir lime cream
2019 Josef Chromy Botrytis Riesling, Relbia TAS

Five Course Tasting Menu 85

With French Champagne & matching wines listed 125