

\$75 per person, 5-course degustation style menu, an additional \$50 for a wine match

TO START

House-made Rye Sourdough

Served with leek rillettes, barrel-aged balsamic & EVOO

Optional wine match: 2019 Deutz Blanc de Blancs, Marlborough, NZ

1st ENTRÉE

Beetroot Tartare

Shallot, gherkins, chives, toasted hazelnut, Cabernet vinaigrette, potato hay

Optional wine match: 2024 Blank Canvas Grüner Veltliner, Marlborough, NZ

2nd ENTRÉE

Salt-baked Turnip & Leek Brochette

Turnip and smoked carrot croquette, labneh, house-made Sriracha sauce

Optional wine match: 2024 Domaine Thompson Explorer Pinot Noir, Central Otago, NZ

MAIN

Lion's Mane Mushroom Steak

Served with pommes écrasées, green leaf salad and chimichurri

Optional wine match: 2023 Butcher's Block by Turkey Flat Shiraz, Barossa Valley, Australia

DESSERT

Coconut & Lime Panna Cotta

Mango pomelo passionfruit sago, coconut chips, apricot sorbet

Optional wine match: 2022 Château Villefranche, Sauternes, France

