

7 Course Degustation Menu

Ling Fish, French lentils, crustacean cream
Bandini Prosecco

Soup

Pork belly, fermented vegetables, apple cider, fluid gel
Hay Shed Hill Chardonnay

Sorbet

Venison, parsnip, chocolate oil, medjoole dates
Mysterious Diggings Pinot Noir

Seared sirloin, 72hr brisket, beets, potato puree, fried bearnaise
Blockhead Nouveau Shiraz

Mixed Berry Tart, candied ginger, anglaise
Domaine De Coyeaux Muscat

99 pp / 149 pp with matching wine
Tasting Menu must be for whole table