

TASTING MENU

JUNE 2024

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SMOKED DUCK KH RICE NIGIRI, TONKATSU
GLAZE

TARTARE, ANANDA CAPERS, SPLENDID EGG
YOLK

FOCACCIA, RIO VISTA OLIVE OIL

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WHOLE SMOKED LAMB TORTELLINI,
WALNUTS, PARMESAN CREAM, PARSLEY OIL

GNOCCHI, CONFIT DUCK, MUSHROOMS,
BROTH

HOT SMOKED STRIPLOIN, ONION &
CUCUMBER PICKLE, CORN

BAKED EGG TART, MUNTRIE COMPOTE,
BURNT SUGAR

SPICED BRIOCHE, VANILLA PARFAIT, MILK
CHOCOLATE CREAM, HAZELNUTS

PAIRING MENU

\$75

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WINE

TORTELLINI: BK CARTE BLANCHE

GNOCCHI: TASCHINI 'SUNNY' RED BLEND

BEEF: BELLWETHER BARBERA

TART: GOOD INTENTIONS CHARDONNAY

BRIOCHE: BANDE APART CAB FRANC

SAKE

TORTELLINI: MELBOURNE SAKE 'KH'

GNOCCHI: BIDEN KOSHU

BEEF: INE MANKAI 'RFD RICE'

TART: KIZAN SANBAN

BRIOCHE: MOROMI NIGORI