

# CHEF'S DEGUSTATION

3 Course \$72++ | 4 Course \$86++

## WINE PAIRINGS

Per Glass \$15++ | Full Meal \$30++

### SELECT ONE

#### FRENCH APPETISER

Paired with Landsborough Riesling, Pyrenees Victoria, Australia

Fresh Endives with Ortiz Sardines, Piquillos,  
Crushed Hazelnuts and Zucchini Relish ( N )

#### CHINESE APPETISER

Oriental-style Salmon Tartare, Kaffir Lime Vinaigrette,  
Avocado Mousse and Celeriac

#### FRENCH SOUP

Paired with Landsborough Chardonnay, Pyrenees Victoria, Australia

Classic Lobster Bisque with Scallop Mousse Quenelle,  
Micro Wild Fennel and Trout Roe

#### CHINESE SOUP

Clear Lobster Broth, Sliced Hokkaido Scallop Carpaccio  
and Pickled Kohlrabi

#### FRENCH MAIN COURSE

Paired with Mathilda Viognier - Marsanne, Victoria, Australia

Pan-fried Butter Barramundi wrapped with Feuille de Brick,  
Stewed Beluga Lentils, Dried Sole Emulsion and Fine Cress

#### CHINESE MAIN COURSE

Paired with Shays Flat Shiraz, Pyrenees Victoria, Australia

Chargrilled Australian Wagyu Chuck Roll with Fried Caramelised  
Ratte Potatoes, Mixed Chilli Spices and Seasonal Greens

#### Sharing Portion for 2

A-la-Carte : \$38++

Fried Pork Knuckle with Potato Ragout Gratin, Sauerkraut, Brussels Sprouts and Pommery Jus

Pair with 1864's award-winning Craft Beer, Tropicana Botanical Pilsner at \$20++ for 2

#### DESSERT

Paired with Mathilda Grenache, Victoria, Australia

Black Forest Gateaux with Whipped Ganache,  
Ivory Chantilly, Cherry Compote and Chocolate Shavings

Chilled Red Bean Pudding with Chendol  
Coconut Sorbet and Coconut Emulsion

Menu items are subject to change according to seasonality and availability.