

Book now

Four Hands

À l'arrivée

Pommery Brut Apanage NV

Un

• Southern king salmon mij cuit | gin | lime |
cucumber | basil | oyster cream | tuille | caviar
paired with
2023 Chard Farm Pinot Gris Sur Lie - Central Otago, NZ

Deux

Riverina squab | cured foie gras | celeriac remoulade | jus
paired with
2022 Yangarra 'Hickenbotham Clarendon' Grenache -
McLaren Vale, SA

Trois

New Zealand lamb shoulder and loin | sweetbreads |
peas | onions | carrots
paired with
2022 Valli Bannockburn Vineyard Pinot Noir - Central Otago, NZ

Quatre

Îles flottante | Davidson plum | preserved feijoa |
macadamia
paired with
2023 Mt. Horrocks 'Cordon Cut' Riesling - Clare Valley, SA

Chef Gianni Delogu
of
SOFITEL
ADELAIDE

60
years

Chef Lindsay Bennett
of
SOFITEL
QUEENSTOWN HOTEL & SPA