

*To Start*

**Smoky Bay Oysters**

with Champagne Mignonette

Paired with Pommery Brut Royal Champagne NV

*First*

**South Australian Southern Bluefin Tuna Mosaic**

with makrut buttermilk, huile de ciboulette and Sturia caviar

Paired with Louis Pommery Brut England Sparkling NV

*Second*

**Seared Hiramasa Kingfish**

with urchin butter, smoked pommes aligot, flame-grilled  
Spencer Gulf King Prawn and Chardonnay beurre blanc

Paired with Pommery Brut Apanage NV

*Third*

**Pear Tarte Tatin**

with tonka bean la crème and coconut streusel

Paired with Pommery Royal Blue Sky NV



South Australia's Finest Catch  
*A Seafood and Champagne Déjeuner*

**TASTING  
AUSTRALIA**

PRESENTED BY

**JOURNEY BEYOND**