

CHAMPAGNE DEGUSTATION

BLANC DE BLANCS 2010

Foie Gras Parfait
Green peas puree, mint leaves,
brioche croutons

BRUT PREMIER

TIGER PRAWN CARPACCIO

Orange and vanilla olive oil, pickled
cauliflower and cocoa nibs

ROSÉ 2012

Salted Grass Fed Lamb
Rack Roasted

Baby vegetable roots, spinach gnocchi,
anchovy butter and jus

BRUT NATURE

Vanilla Pineapple Mango

Layers of pineapple confit, soft sponge,
vanilla crème légère

 champagnebarsydney

CHAMPAGNE
BAR.