

**Friday & Saturday
6pm onwards**

Bread / churned butter

Amuse

Murray Cod / dashi / petite vegetables / roe

2022 Robert Stein Dry Riesling, Mudgee, NSW

Pork Sisig / jowl / belly / chili / quail egg / Saffron / chives

2021 Indigo Vineyard Chardonnay, Beechworth, Vic

Spring lamb / mint / peas / black garlic / jus gras

2021 De Beaurepaire 'Perceval' Pinot Noir, Rylstone, NSW

Palate cleanser

mandarin coconut snow / lychee

Wagyu beef fillet mb7+ / potato / onion / asparagus / truffle

2021 Nick O'Leary 'Seven Gates' Tempranillo, Canberra District

Strawberries / cream

2021 De Beaurepaire 'Coeur d'Or' Botrytis Semillon, Rylstone, NSW

\$145pp

Matching wine - \$55pp