

## Menu dégustation du Chef \$135 pp

### Matching Wines 75 mls \$70 pp

### Premium Cellar wines by the glass, via Coravin 125 Mls available

#### Huitre nature (optional \$6)

Freshly shucked appellation Sydney rock oyster, red wine vinegar & échalote mignonette

#### Tarte d'anguille fumée

Smoked eel tarte, textured beetroot, horseradish

Alsace Complantation Marcel Deiss 2021

#### Coquilles St Jacques (GF DF)

Pan-seared Shark Bay scallops, Jerusalem artichoke, hazelnut, chicken jus

Schieferkopf Riesling Baden 2022

#### Poisson du jour (GF)

Pan-seared market fish, celeriac purée, South Australian mussels, shellfish sauce

Bouchard Aîné Chardonnay Bourgogne 2022

#### Filet de boeuf (GF)

Pan-seared Grainge signature tenderloin MB4+ onion soubise, baby leek, radish, horseradish jus

#### Side dish

Crispy Brussel sprouts, lemon & anchovy dressing, roasted almonds

Chateau Beynat Bordeaux 2019

#### Sorbet

Carrot & mandarin sorbet, gingerbread crumbs, lemon balm

#### Pain perdu aux figues

French Toast, roasted figs, balsamic vanilla bean ice cream

Chateau la Caussade St Croix du Mont 2020