

# THE FULL JOURNEY

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Toasted corn tart

Rosti, egg, pea

Whipped goats cheese tart

Mornay baked oyster

Gold leaf caviar

Steak tartar, macadamia

*NV Taittinger Champagne Brut Reserve*

## House made house brioche

Caramelised onion butter

## Scallop ceviche

Green tomato, cucumber, lime

*2021 Gala Riesling, Tasmania*

## Beetroot, goats curd

Beetroot dressing, salt baked beetroot, toasted walnut

*2022 Jim Barry Assyrtiko, Clare Valley*

## Tooth Fish

Cauliflower, leek, miso, beurre blanc

*2023 Coates Chardonnay, Adelaide hills*

## Aged Duck

Plum, celeriac, red wine jus

*2022 CIEL Maître 'D Pinot noir, Eden Valley*

## Wagyu

Parsnip, confit garlic, mushroom ragout

*2022 CIEL Yes Chef Shiraz, Barossa Valley*

## Melon and Champagne

*Yuzu Sake, Japan (optional extra \$14)*

## Cremé caramel

Peach, vanilla Genoise, white chocolate

**Or**

## Chocolate layered cake

Coffee, dulce leche

*2022 Heggies Botrytis, Eden Valley*

\$235

*\$325 with matching wines*