

CHEF'S SHARING MENU

\$79 per person, four courses

TUNA TARTARE

black garlic mustard, shallot, cured egg yolk

LOCAL TOMATOES + STRACCIATELLA

sourdough, broadleaf rocket, hot honey, seaweed oil

2022 De Beaurepaire "Patte Bleue" Pinot Gris, Rylstone

DRY-AGED BARRAMUNDI

sweetcorn chowder, capsicum, avruga caviar

ESTATE SALAD

baby gem + radicchio, salted cucumber, smoked feta, pickled tomato

2022 Tyrrell's "Estate Grown" Chardonnay, Hunter Valley

LAMB RUMP

mint salsa verde, BBQ green beans

FRIES

ranch

2022 Nick O'Leary "Seven Gates" Tempranillo, Hall Valley

VIOLET CRUMBLE

dark chocolate brownie, honeycomb nitro, violet ice cream

2022 Frogmore Creek Iced Riesling, Tas

Optional Wine Pairing Four Courses, \$60 per guest