

**SEVEN COURSE 730**

*Seven Course Wine 450*

- OR -

**TEN COURSE 850**

*Ten Course Wine 650*

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**AMUSE-BOUCHE**

Chevin Fondue, Balsamic, Fig, Crumble (v)

Baby Marrow Takoyaki, Corn and Miso (v)

Eggplant Taco (v)

*Ridgeback Sparkling Wine 2019*

**BREAD COURSE**

Buchu and Beetroot Butter, Olive Tapenade, Harissa, Beetroot Relish

*Eagles' Nest Sauvignon Blanc 2022*

**FIRST COURSE**

Chilled Pea Soup, Almond, Grilled Asparagus, Dhuka (v)

*Ridgeback Shiraz 2016*

- or -

Tomato Crème Brûlée, Dehydrated Salad, Quile Egg (v)

*Ridgeback Viognier 2022*

**PALATE CLEANSER**

Seasonal Fruit Sorbet Tart

**SECOND COURSE**

Carrot Risotto, Sage, Chive Cream, Grilled Vegetables, Almonds, Parmesan (v)

*Eagles' Nest Shiraz 2020*

- or -

Baked Cauliflower, Harissa, Mustard, Coriander, Potato & Truffle (v)

*Ridgeback Shiraz 2016*

**THIRD COURSE**

Vanilla Panna Cotta, Matcha Sponge, Coconut Ice Cream, Chilli Pineapple, Tuile

*Ken Forrester T. Noble Late Harvest 2019*

- or -

Creamy Local Cheeses, Preserves and Crackers

*Painted Wolf Cabernet Sauvignon 2022*

**PETITE FOURS**

Bonbons

Macaroon

Tiramisu

**DIGESTIVE**

Smoked Triple Three Affinata Husk Spirit 25ml **65**

Triple Three Williams Christ Kristall Pear Spirit 25ml **45**

**SEVEN COURSE 840**

*Seven Course Wine 450*

- OR -

**TEN COURSE 980**

*Ten Course Wine 650*

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**AMUSE-BOUCHE**

Poached Oyster, Ponzu, Chilli, Coriander  
Wagyu Tartare, Achar, Avocado, Spring Onion  
Chevin Fondue, Balsamic, Fig, Spinach Crumble  
*Ridgeback Sparkling Wine 2019*

**BREAD COURSE**

Buchu and Beetroot Butter, Olive Tapenade, Foie Gras Rock, Snoek Paté  
*Eagles' Nest Viognier 2021*

**FIRST COURSE**

Prawn Crème Brûlée, Yuzu, Prawn Toast  
*Migliarina Chenin Blanc 2022*  
- or -  
Smoked Pork Belly, Miso Mousse, Charred Spring Onion  
*Migliarina Grenache 2022*

**PALATE CLEANSER**

Seasonal Fruit Sorbet Tart

**SECOND COURSE**

Seafood Bouillabaise, Trout, Clam, Octopus, Saffron Cracker, Jus  
*Migliarina Chardonnay 2022*  
- or -  
Roasted Lamb Loin, Smoked Eggplant, Pommés Gratin, Carrots, Jus  
*Ridgeback Shiraz 2016*

**THIRD COURSE**

Vanilla Panna Cotta, Matcha Sponge, Coconut Ice Cream, Chilli Pineapple, Tuile  
*Ken Forrester T. Noble Late Harvest 2019*  
- or -  
Creamy Local Cheeses, Preserves and Crackers  
*Painted Wolf Cabernet Sauvignon 2022*

**PETITE FOURS**

Bonbons  
Macaroon  
Tiramisu

**DIGESTIVE**

Smoked Triple Three Affinata Husk Spirit 25ml **65**  
Triple Three Williams Christ Kristall Pear Spirit 25ml **45**