

Citrus Cured Kingfish (GF)

watermelon, coconut, avocado, shiso, crispy rice

RECOMMENDED MATCH: Wooing Tree Blondie 2019

Handpicked Mushrooms

brioche, porcini mascarpone, black garlic, hazelnut, pine oil

RECOMMENDED MATCH: Astrolabe Province Chardonnay 2017

Confit Lamb Belly (GF)

beetroot, grilled carrots, buckwheat, horseradish, parsley

RECOMMENDED MATCH: Tank No. 32 Primitivo Appassimento 2018

choose one:

Long Line Market Fish

fennel, barley, orange, goat's curd, black olive, tomato

RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2017

Pasture Fed Hereford Eye Fillet (GF)

eggplant, miso, sautéed shiitake, turnip, charcoal

RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2016

Free Range Pork Belly (GF)

celeriac, soured apple, caulilini, pernod grapes, chervil, fennel

RECOMMENDED MATCH: Les Grand Bois Maximilien Cairanne Côtes du Rhône 2017

Canterbury Duck Breast (GF)

parsnip puree, plum, chestnut, onion, witloof

RECOMMENDED MATCH: Chateau Thivin Brouilly Reverdon 2017

Vanilla Bean Custard (GF)

poached apricot, almond, meringue, rose petal, raspberry sorbet

Cherry & Chocolate

chocolate mousse, preserved cherries, mascarpone, salted caramel

RECOMMENDED MATCH: Wooing Tree Tickled Pink 2019

RECOMMENDED WINE PAIRINGS \$65