Pre-Dinner Drink

Mojito

White rum | fresh mint | fresh lime

Wine Pairing

2021 Bannockburn Vineyard Pinot Gris
Mt. Difficulty Vineyards
Central Otago, New Zealand

Mt Difficulty Bannockburn Pinot Gris 2021 has aromas of Nashi pear, white peach and jasmine florals combine together with complex savoury notes on the nose. Flowing through to the palate flavours of ripe pear and stonefruit with a weighty and creamy finish. The cool climate to which this wine comes from shines through with its mineral edge on the finish.

2016 Château Tour du Cauze
Saint-Émilion Grand Cru
Bordeaux, France

This extraordinary wine exhibits very ripe fruit, intense aromas of redcurrant, blackberry and spicy notes. The tannins are silky and combine with a lingering black cherry and coffee finish. It is full bodied and supple on the palate with a gentle touch of oak giving depth and structure.

After-Dinner Drink

Brandy Alexander

Hennessy XO | White Crème de Cacao | Cream | Cinnamon

30st September 2022

Degustation Menu

Braised Beef Cheek
Palm heart | beetroot relish | Mahogany smoke

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White Onion Soup
Crab beignet | avocado | caviar

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Wagyu Beef Tartare
Tomato jam | Parmigiana | seaweed crisp

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Butter Poached Lobster
Potato pavé | zucchini | wild rice
saffron escabeche
or
Grilled Wagyu Sirloin
Truffle cream | summer greens | red wine jus

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Sorbet
Banana passion fruit

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Mille Feuille
65% Dark & White Chocolate Mousse
Macerated strawberries

30st September 2022
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