

A MIDSUMMER NIGHT'S CAVIAR DREAM

Wednesday 17th November

Canapé on arrival

Bloody shiraz gin caviar, Meredith goat's cheese, olive oil blinis
nv Didier Chopin, Blanc de Noir, Vallee de la Marne, Champagne, France

MENU

Course 1

Beluga Siberian caviar, WA crayfish, radish, tarragon
2018, Weissburgunder/Chardonnay, Koppitsch Perspektive Weiss Burgenland, Austria

Course 2

Yarra Valley smoked salmon pearls, saffron sopresine, scallop XO
2020 Pinot Noir, Boaz, Adelaide Hills / Mount Compass, SA

Course 3

San Gregorio de Polanco, Wagyu beef MS9+, glazed tongue
Celeriac Pont Neuf
2016 Tempranillo, Moraza 4 Caminos, Rioja Alta, Spain

Palette cleanser

Apple sorbet

Course 4

Chocolate 'Caviar'
D'Oliveiras Madeira 15 years, Pearl of the Atlantic, Portugal

\$295 including wine match

\$245 without wine