

COURSE ONE - 2019 SAUVIGNON BLANC SEMILLON

akoya oyster, asparagus, green almond

COURSE TWO - 2020 PROJECT NOUVEAU ROUGE

wagyu, duck liver, blueberry

COURSE THREE - 2020 PROJECT SPARKLING ROSÉ

octopus, allium, umeboshi

COURSE FOUR - 2018 CHARDONNAY

line caught fish, geraldton wax, finger lime

COURSE FIVE - CABERNET SAUVIGNON FLIGHT

aged duck, cherry, mulberry

COURSE SIX

peach, yoghurt, elderflower

COURSE SEVEN - 2018 PROJECT CANE CUT SEMILLON

native honey, milk, chamomile

TEA & COFFEE

petit fours

OPTIONAL

cheese course \$18