

COURSE ONE - 2019 SAUVIGNON BLANC SEMILLON
asparagus, kohlrabi, lemon myrtle

COURSE TWO - 2020 PROJECT NOUVEAU ROUGE
mushroom, potato, egg yolk

COURSE THREE - 2020 PROJECT SPARKLING ROSÉ
daikon, radish, umeboshi

COURSE FOUR - 2018 CHARDONNAY
yolk, geraldton wax, finger lime

COURSE FIVE - CABERNET SAUVIGNON FLIGHT
aged carrots, barley, ricotta

COURSE SIX
peach, yoghurt, elderflower

COURSE SEVEN - 2018 PROJECT CANE CUT SEMILLON
native honey, milk, chamomile

TEA & COFFEE
petit fours

OPTIONAL
cheese course \$18