

COURSE ONE - 2019 SAUVIGNON BLANC SEMILLON

peas, mussels, green tomato

COURSE TWO - 2020 PROJECT NOUVEAU ROUGE

wagyu royal, brioche scroll

COURSE THREE - 2019 PROJECT SPARKLING CHENIN BLANC

cuttlefish, shallot, ink

COURSE FOUR - 2018 BROADVALE BLOCK 6 CHARDONNAY

2018 BROADVALE BLOCK 5 CHARDONNAY

spring lamb, youlk, lime

COURSE FIVE - 2009 CABERNET SAUVIGNON MERLOT

aged duck, purple carrot, shiso

COURSE SIX

rhubarb, olive oil, rosella

COURSE SEVEN - 2018 PROJECT CANE CUT SEMILLON

native honey, milk, chamomile

TEA & COFFEE

Petit fours

COURSE ONE - 2019 SAUVIGNON BLANC SEMILLON

peas, labneh, green tomato

COURSE TWO - 2020 PROJECT NOUVEAU ROUGE

mushroom royal, brioche scroll

COURSE THREE - 2019 PROJECT SPARKLING CHENIN BLANC

parsnip, shallot, kombu

COURSE FOUR - 2018 BROADVALE BLOCK 6 CHARDONNAY

2018 BROADVALE BLOCK 5 CHARDONNAY

youlk, spring vegetables, lime

COURSE FIVE - 2009 CABERNET SAUVIGNON MERLOT

beetroot, purple carrot, ricotta

COURSE SIX

rhubarb, olive oil, rosella

COURSE SEVEN - 2018 PROJECT CANE CUT SEMILLON

native honey, milk, chamomile

TEA & COFFEE

petit fours