six-course seasonal tasting menu 135pp *(whole table only)*

new world wine pairing + 95pp | old world wine pairing + 125pp

baked sourdough, butter

anchovy donut & black olive

new world nv arras ‘blanc de blancs’, tas

old world nv taittinger 'réserve brut' champagne, reims, fra

kingfish crudo, smoked bone dressing, almond, apple, kohlrabi

new world 2024 rustenberg, chenin blanc, stellenbosch, sth afr

old world 2022 zarate albariño, rias biax, spa

coal roasted market fish, broccoli sambal, mussels, saffron

new world 2018 crawford river ‘reserve’ riesling, henty, vic

old world 2022 markus altenburger ‘weiss’ gruner veltliner, burgenland, aut

stuffed lamb leg, herb crumb, merguez, spring vegetables, bitter leaves

new world 2022 koomilya shiraz, mclaren vale, sa

old world 2022 marcel richaud 'terre d’aigles' syrah, rhône, fra

black garlic rye, english cloth-bound cheddar, fig leaf syrup

rhubarb tart, cardamom, ginger sponge

new world 2024 rieslingfreak ‘no.8 schatzkammer’ polish hill, clare valley, sa

old world 2022 château closiot, barsac cuvée bonneau, sauterenes, bordeuax, fra