



HOSTED BY RICHARD ANGOVE & ANDRE URSINI

M E N U

C A N A P É

Tomato + caramelised onion tart, gorgonzola cream, truffle honey
Blue swimmer crab, milk bun, lemon aioli, salmon roe
2015 Lost Farm Vintage Cuvee

S M A L L E R

Hahndorf venison carpaccio, blackberry vin cotto, pecorino, radish
Roasted quail, whipped ricotta, fennel, charred grapes, verjuice
2021 Wild Olive Fiano
2020 Lost Farm Chardonnay
2020 Family Crest Tempranillo

L A R G E R

Roasted half chicken, white beans cavolo nero, jus gras, fig, pickled
lemon, Nduja butter
Slow cooked beef short rib, jerusalem artichoke puree, peppercorn
jus, horseradish gremolata
2019 Warboys Vineyard Grenache
2019 Warboys Vineyard Shiraz Grenache
2019 Warboys Vineyard Shiraz

S W E E T

Basque Cheesecake Pedro Ximenez, roasted plum
Museum Medhyk Shiraz