



SAMPLE MENU

ON ARRIVAL

Champagne Cuvée Brut NV

FIRST COURSE

Pan Seared Scallops

Char-grilled nectarine, cauliflower purée, Oscietra caviar, chive oil (gf)

Bin 51 Riesling 2023

Bin 311 Chardonnay 2023

SECOND COURSE

Duck Breast

Heirloom carrots, beetroot, goats cheese, cherry jam, foie gras (gf)

Cellar Reserve GSM 2023

Cellar Reserve Pinot Noir 2024

THIRD COURSE

W Black Beef Tenderloin

Soubise, smoked potato purée, asparagus, artichoke (gf)

St Henri Shiraz 2018

St Henri Shiraz 2021

FOURTH COURSE

Northern Rivers Venison Rack

Slow braised, parsnip purée, pumpkin, chocolate jus (gf)

Bin 389 Cabernet Shiraz 2022

Grange 2020

FIFTH COURSE

Manjari Chocolate Parfait

Toffee caramel crèmeux, coffee crumble, red berry confit (gf, n)

Grandfather Rare Tawny NV