

THE
MARKET
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Wine & Dine

SAVOUR THE ART OF FOOD & WINE

AMUSE BOUCHE

Celeriac Velouté with Fresh Crab

Paired With

Lark Hill Regional Blanc de Blanc, Canberra District, NSW

A méthode traditionnelle sparkling Chardonnay offering crisp lemon zest, green apple and floral notes, with refined bubbles and a mineral-driven finish.

ENTRÉE

Hiramasa King Fish Ceviche

With Miso Dressing, Pickled Jalapeño, Pomegranate, Watermelon Radish

Paired With

Nick O'Leary Chardonnay, Tumbarumba, NSW

Elegant and textural, showing layers of white peach, citrus, and flinty minerality. French oak adds subtle complexity, with a clean, balanced finish.

TO FOLLOW

Duck Breast

With Beetroot Purée, Whipped Feta, Barley, Pearl Onions and Nasturtium

Paired With

Nick Spencer Pinot Gris, Hilltops, NSW

Aromatic and lively with notes of pear, honeysuckle and ripe stone fruit. Creamy from lees stirring yet fresh, this Pinot Gris offers both finesse & depth.

MAINS

Braised Beef Cheek

Complemented by Olive Mash, Crisp Brussels Sprouts, Roasted Dutch Carrots and a Red Wine Jus

Paired With

Nick Spencer 'P.A.R.' Grenache, Gundagai, NSW

Bright and silky with wild raspberry, cherry and savoury spice. A modern Australian Grenache with finesse, structure and expressive fruit purity.

DESSERT

Milk Chocolate & Cardamom Delight

With Strawberry Jelly Centre, Raspberry Coulis, and Chocolate Soil

Paired With

Robert Stern Harvest Gold, Mudgee, NSW

Golden Botrytis Semillon bursting with apricot, peach and citrus marmalade. Rich and luscious on the palate with refreshing acidity and a long, elegant finish.

