

Chef's table.

Potato & jamon bomba, saffron aioli

Pomarina Espumoso Natural Sidra de Asturias, Vilaviciosa ESP

Arroz caldoso, king prawns, diamond clams, baby squid, bottarga

2018 Finca Parera Clar, Xarello/Gwertz/Chardonnay, Penedes ESP

Braised beef short ribs, almond picada, pine mushrooms

2017 Marco Abella Olbieta, Garnacha/Carinyena/Syrah, Priorat + Catalunya ESP

Crema catalana, px pears

Sanchez Romate Reserva Pedro Ximenez 'Cardenal Cisneros', Jerez ESP

12 month reserve manchego, rosemary, local honey

2015 Bodega LAN Crianza Tempranillo/Mazuelo, Rioja ESP

Chef's table.

Roasted fennel, asparagus, stracciatella, lemon

2018 Daniel Chotard Sancerre Blanc, Crezancy En Sancerre FRA

Charred pulpo, romesco, chorizo pangrattato

2018 Somos Tintito, Grenache/Nero/Aglianico, McLaren Vale SA

Handkerchief pasta, braised lamb shoulder, anchovy, sage

2018 Ravensworth Sangiovese, Canberra District, NSW

Bitter orange parfait, milk meringue, honeycomb

2017 Domaine des Baumard Coteaux du Layon 'Carte d'Or', Loire Valley FRA

That's Amore lavato, pear

2018 Clarence House Pinot Noir, Cambridge TAS

Chef's table.

Pan seared scallop, jamon iberico de bellota

NV Courabrya Brut '1 of 11' Sparkling Rosé, Tumbarumba NSW

King brown mushrooms, woodside edith ash, thyme shortbread, brown butter

2018 Ministry of Clouds Tempranillo/Grenache, McLaren Vale SA

Confit duck, creamy polenta, pear, espresso jus

2016 Prophet's Rock Home Vineyard Pinot Noir, Central Otago NZ

**Dark chocolate tart, salted macadamia praline,
roasted sourdough ice cream, whisky caramel**

2017 Tenuta Sant Antonio Scaia Corvina IGT, Veneto ITA

Fourme D'Ambert, muscatels

Sanchez Romate Reserva Moscatel 'Ambrosia', Jerez ESP

Chef's table.

Wagyu striploin MBS5, smoked eel, finger lime

2018 Sassafra Ancestral Pet Nat Rose, Sagrantino/Shiraz, Hilltops NSW

Prawn & chorizo squid ink tortellini

2018 Chateau De L'Aumerade Marie Christine Cru Classe Rose, Provence FRA

Berkshire pork jowl, Pedro Ximenez, creamy polenta, crackle

2015 Montefili Rosso IGT, Tuscany ITA

Espresso budino, baba, milk crumbs, gin marmalade

Sanchez Romate Reserva Pedro Ximenez 'Cardenal Cisneros', Jerez ESP

Lingot d'Argental triple cream, fig

2019 Fickers Single Vineyard Pinot Meunier, Yarra Valley VIC