

**'housemade ciabatta, whipped butter & crudités'**

**lobster roll**

citrus mayo, dill, avruga caviar, homemade milk bun

2022 *Usher Tinkler 'La Volpe' Prosecco* | *Hunter Valley, NSW*

**charred watermelon**

ponzu, almond, feta

2022 *Gewürztraminer, James Edward* | *Tumbarumba, NSW*

**grilled octopus**

potato tuile, black garlic, szechuan & chilli oil

2022, *Sémillon, Château Pato* | *Hunter Valley, NSW*

**pyrenees shire lamb rump**

cauliflower & xo sauce

2018, *Shiraz, Mount Pleasant 'Estate'* | *Hunter Valley, NSW*

**tres leche**

strawberry, tonka bean ice cream

2016, *Dessert Sémillon, Elbourne 'The Silkie'* | *Hunter Valley, NSW*

*optional cheese course* | 12 € *wine pairing* | 12

**whipped feta**

balsamic, fig, potato chips

*NV, Muscat, Tulloch* | *Hunter Valley, NSW*

**five courses | 130**

*per person, to be enjoyed by the whole table*

**curated wine pairing | 69**

*per person, pouring at 100ml per course € 60ml for dessert*

**zero libations pairing | 39**

*per person, perfect pairing without the alcohol*