

ÉTOILE DEGUSTATION

‘BUBBLE’ VICTORIAN SCALLOP, CHIVE,
BLACK GARLIC

OYSTERS TWO WAYS
NATURAL, WITH YUZU PONZU

MARKET FISH CEVICHE WITH LECHE DE TIGRE,
AVOCADO, SWEET POTATO AND RED ONION

BAKED ROOT VEGETABLES, CELERIAC CREAM,
ONION RINGS, HAZELNUTS AND SAGE BUTTER

ROARING FORTIES LAMB LOIN, SLOW ROASTED
SHOULDER, CARAMELISED ONION, MINT VERDE

BURNT MILAWA BLUE, HONEY,
CRACKERS, WALNUTS

WARM DARK CHOCOLATE AND CANDIED
WALNUT BROWNIE, RHUBARB FOOL

PAIRED WITH ÉTOILE RELEASE #2

Our chef has created a culinary journey paired with our most prestigious wine, Chandon Étoile, the ultimate expression of Australian sparkling wine. Each dish amplifies unique flavour, aroma and textural layers of Étoile and highlights exceptional Australian and local produce.

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS
PLEASE NOTE WE ARE UNABLE TO SPLIT BILLS AND PENALTY RATE PERIODS
ARE SUBJECT TO SURCHARGES;
SUNDAYS 10% AND PUBLIC HOLIDAYS 15%