



# CHANDON

**OUR CHEF HAS CREATED  
A CULINARY JOURNEY DESIGNED TO  
SHOWCASE A CURATED SELECTION OF  
EXCEPTIONAL CHANDON WINES,  
CULMINATING IN CHANDON ÉTOILE, THE  
ULTIMATE EXPRESSION OF AUSTRALIAN  
SPARKLING WINE. EACH PAIRING REVEALS  
THE DEPTH, PRECISION AND CHARACTER  
OF THE WINES, WHILE CELEBRATING  
OUTSTANDING LOCAL PRODUCE  
THROUGH DISHES THOUGHTFULLY  
COMPOSED TO COMPLEMENT  
EVERY GLASS.**

*One bill per table. Surcharges: 15% public holidays. Our kitchen handles allergens. Please let us know your requirements and we'll look after you.*



## ÉTOILE

Scallop bubble, Yarra Valley caviar, black garlic aioli  
*Vintage Blanc de Blancs 2021 - toastiness and zest*

Chicken, pork, walnut and rosella terrine with  
piccalilli vegetables  
*Vintage Brut 2019 - elegant and complex*

Paperbark smoked ocean trout, lovage, fennel, Yarra  
Valley salmon roe, Blanc de Blancs butter sauce

Altair Wagyu beef rib macadamia cream, pickled  
onion, karkalla  
*Étoile No.3 - the pinnacle expression of Chandon*

Valrhona chocolate pudding, candied orange,  
anise myrtle  
*Ruby Cuvée 2021 - bursting with sweet cranberry*