

ÉTOILE DEGUSTATION MENU

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.

INCLUDES TWO GLASSES OF ÉTOILE
AND A HALF GLASS OF RUBY CUVÉE

VICTORIAN ROCK LOBSTER, YARRA VALLEY
SALMON CAVIAR ^{AND} SHELLFISH MAYONNAISE

PACIFIC OYSTERS TWO WAYS, NATURAL, YUZU
^{AND} CUCUMBER DRESSED

TUNA CEVICHE ^{WITH} LECHE DE TIGRE,
AVOCADO, POTATO ^{AND} RED ONION

FRIED ZUCHINI FLOWERS STUFFED ^{WITH} A
CASHEW, MINT ^{AND} LEMON CREAM

GRILLED FIVE SPICE GLAZED BRISBANE
VALLEY QUAIL ^{WITH} SHAVED FENNEL ^{AND}
HEIRLOOM TOMATO SALAD

LOCAL ARTISAN CHEESE, CRACKERS ^{AND}
CONDIMENTS

PETIT FOUR- CARAMEL PECAN SLICE ^{WITH}
COCONUT LABNEH SERVED ^{WITH} RUBY CUVÉE



PLEASE ADVISE ^{OF} ANY DIETARY REQUIREMENTS
NO SPLIT BILLS, 15% PUBLIC HOLIDAY SURCHARGE APPLIES