

ÉTOILE DEGUSTATION MENU

\$180^{PP*}

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

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.

VICTORIAN ROCK LOBSTER, YARRA VALLEY
SALMON CAVIAR ^{AND} SHELLFISH MAYONNAISE
ON A SQUID INK TOSTADA

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

GRILLED AUSTRALIAN KING PRAWN, LIME SALT
^{AND} HERB SALAD

WHIPPED YARRA VALLEY GOATS' CURD, FRESH NASHI
PEAR ^{AND} CELERY ^{WITH} GRILLED SPELT BREAD

OTWAY PORK CUTLET, ARTICHOKE PURÉE,
SHAVED CABBAGE ^{AND} APPLE, TRUFFLED JUS

LOCAL ARTISAN CHEESE, CRACKERS ^{AND} CONDIMENTS

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

PLEASE ADVISE ^{OF} ANY DIETARY REQUIREMENTS
^{*15%} PUBLIC HOLIDAY SURCHARGE