



CHANDON

CHEF'S TABLE MENU
3 COURSE 78
+ DESSERT 90

Our menu has been created to enhance and complement our wines and capture the adventurous spirit of Chandon. Taking inspiration from local produce and our French heritage and infused with the vibrant flavours of our sister Chandon estates in Argentina, Brazil, California, China, and India.

TO START

Organic Sourdough *df*
Salted butter/native macadamia dukkah *gf*
Marinated mount zero olives *gf,df*
Cali' style spiced almonds *gf,df*
Bahia seasoned sweet potato chips *gf,df*
Pork and prune terrine / Indian spiced pear / cuvée riche chutney *gf,df*

ADDITIONAL

Fresh Australian oysters / shallot mignonette / lemon *gf,df* 5 EA

ENTRÉE *(choose one)*

Scallops / kataifi pastry / smoked salmon roe / taramasalata *df*
Cured Atlantic salmon / pinot shiraz / beetroot / dill fennel / green apple *gf,df*
Grilled oyster mushrooms / flat leaf parsley / lemon / crushed hazelnuts / baby spinach *vegan, gf*
Witlof tarte Tatin / citrus caramel / shaved pecorino / herb salad

MAIN *(choose one)*

Barramundi /turmeric scented crust / pearl barley / mussel / leek
Roasted cauliflower / radish / nasturtium / raisins / chimichurri *v, gf vegan available*
Wimmera duck leg / guanciale vinaigrette / pear, radicchio / citrus / walnut salad *gf,df*
Char-grilled lamb loin / lamb shoulder cigar / cavolo nero / pumpkin puree / harissa yoghurt *dfa* +8

SIDES

Chips / truffle salt / parmesan / garlic aioli *dfa,v*
Steamed broccolini / almonds / anchovies / burnt butter / lemon *gf,dfa,va*
Baked herb polenta / scamorza / mascarpone *gf,v* 12

DESSERT

Warm madeleines / stewed apple / rhubarb / lemon curd
Sticky spiced pear / aniseed delice / Anzac crumble
Dark chocolate tapioca pudding / banana / passion fruit / pistachio praline *vegan, gf*

PLEASE INFORM STAFF OF ALLERGIES

VEGETARIAN ^v / GLUTEN FREE ^{gf} / DAIRY FREE ^{df} / GLUTEN FREE AVAILABLE ^{gfa} / DAIRY FREE AVAILABLE ^{dfa}

NO SPLIT BILLS, 10% PUBLIC HOLIDAY SURCHARGE APPLIES



WINE MENU

APERITIF

CHANDON GARDEN SPRITZ G 13
A blend of exceptional sparkling wine and our unique bitters recipe B 38

BRIGHT AND FRESH

PINOT GRIS CUVÉE 2019 G 14.50
Bright and fruity with youthful exuberance and charm B 50

VINTAGE BLANC DE BLANCS 2016 G 13.50
A pure chardonnay cuvée with delightful zest and tension B 46

VINTAGE BRUT 2016 G 13.50
A deliciously fresh sparkling wine with incredible length and finesse B 46

FIELD BLEND 2017 G 14.50
Four varieties, one vineyard; floral tones, pink grapefruit, and subtle notes of fresh baked bread B 50

GENEROUS AND FRUIT LADEN

CUVÉE RICHE G 13
Consistently rich and fresh with a perfectly poised finish B 42

GLORIOUS ROSÉ

VINTAGE BRUT ROSÉ 2015 G 13.50
A delicate expression embodying the seduction of sparkling rosé B 46

ANCESTRALE ROSÉ 2018 G 14.50
Vibrant red fruits, with a cheeky pink hue and velvety haze B 50

MEUNIER ROSÉ 2019 G 14.50
A generous, raspberry-toned rosé, as impressive on the palate as it is on the eye B 50

MATURE AND COMPLEX

CUVÉE 205 2015 G 16
Matured in 205 litre French oak barrels for depth and complexity B 62

LATE DISGORGED 2008 G 20
Toasty characters, a deep creamy palate and bright crisp acidity B 92

LATE DISGORGED ROSÉ 2009 G 20
Pale pink with fine, persistent bubbles and lingering patisserie aromas B 92

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