



CHEF HOSTED
DINNER

CREATING
MEMORIES

CHEF'S TABLE

Our Executive Chef Sean Hall and Head Chef Scott Greve
present our very first Chef's Table Menu.

Each wine pairing has been carefully curated by our Head Sommelier, Alberto Libanoro.

STARTER

Wagyu rump tartare, nasturtium aioli, black truffle, crostini

2019 / Dominique Portet Rosé

Merlot, Shiraz, Cabernet Sauvignon / Magnum / Yarra Valley, VIC

ENTRÉE

Sydney Rock Lobster tortellini, seafood reduction, smoked salmon roe

2019 / Scorpo Eucene

Chardonnay / Mornington Peninsula, VIC

MAIN

Macka's Black Angus tomahawk, Café de Paris hollandaise, charred gem lettuce
with green goddess, pickled sardines, roasted parsnip and garlic mash

2002 / Dalwhinnie Moonambel

Shiraz / Moonambel, VIC

DESSERT

Wagyu fat crème caramel, smoked sea salt

2018 / Margan Botrytis

Semillon / Hunter Valley, NSW

CHEESE

Tintenbar Triple Cream brie, toasted brioche, glazed fig, pickled muscatels

NV / Campbells Topaque

Muscadelle White / Rutherglen, VIC