

A Stately Long Lunch

Upgrade options:

- +\$25pp Wine Pairing
- +\$35pp Cocktail Pairing

Shared entrées

Hawksbury River Salt & Vinegar Squid

aioli, lemon

Crispy Halloumi

strawberry, balsamic, native pepper berry

Beef Tartare

cured yolk, burnt shallot, chive crisp

Wine Chaffey Bros 'Tripelpunkt' Riesling, Eden Valley, SA

Cocktail Charlie Chaplin (Hayman's Sloe Gin, apricot brandy, lime)

Main - choice of

Market Fish

Wine 821 South Sauvignon Blanc, Marlborough, NZ

Cocktail Nurse White (Tanqueray, Lillet Blanc, Cocchi Americano Bianco, orange bitters)

Rolled Pork Belly

confit turnip, grape, radish, tarragon jus

Wine T'Gallant Cape Schanck Pinot Noir, Victoria

Cocktail Somebody Stole My Gal (Smirnoff Vodka, St Germain Elderflower Liqueur, apple, lime, mint)

Desserts

Crème Brûlée

pineapple compress, milk sorbet

Dark Chocolate Mousse

raspberry sorbet, raspberry gel, chocolate soil

Wine Hearts Will Play Rosé, Multi Regional, SA

Cocktail Miss Scarlett (Jim Beam Rye, Martini Rosso, Chambord, Angostura Bitters)

State of Grace