

## Raw Kingfish

cucumber, kimchi, sesame, avocado, lime

RECOMMENDED MATCH: Carrick Bannockburn Riesling 2017

## Seared Scallops <sup>(GF)</sup>

brown butter, dill pickles, jamon serrano, parsley

RECOMMENDED MATCH: Coco di Mama Grillo 2016

## Wild Venison Carpaccio

duck parfait, blackcurrant, pickled red onion, rye

RECOMMENDED MATCH: Chalk Hill Luna Shiraz 2017

*choose one:*

## Local Market Fish <sup>(GF)</sup>

cauliflower, spinach, crab, capers

RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2017

## Hereford Grass Fed Eye Fillet <sup>(GF)</sup>

carrot, sugar snap, shiitake, ox cheek, tarragon mustard

RECOMMENDED MATCH: Mills Reef Bespoke Cabernet Sauvignon/Franc 2015

## Duck Breast <sup>(GF)</sup>

celeriac, baby beetroot, mandarin, pine nuts

RECOMMENDED MATCH: Bannock Brae Goldfields Pinot Noir 2016

optional side dishes are available

## Yuzu Curd

shortbread, yoghurt, blackberry, matcha, sherbet (GF available)

## Chocolate and Berry

53% chocolate, raspberry, macadamia, olive oil (GF available)

RECOMMENDED MATCH: Tupari Late Harvest Riesling 2014