

6 Shades Of *Misplaced* Grapes

Exploring old world grapes in new, unexpected homes. From Grüner Veltliner out of New Zealand, a sparkling Shiraz to Touriga Nacional from South Africa or an Australian Sangiovese.

6 Course Wine Pairing Dinner

Housemade Spent Grain Focaccia *Stout balsamic, evoo*

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Australian Wagyu Bresaola *Parmesan & beer flat bread, soft herbs*

Aged Ocean Trout Nigiri *Beer vinegar sushi rice, avruga caviar*

Confit & Fried Duck Tostada *Pico de gallo, avocado*

Rockford 'Black Sparkling' Shiraz NV Australia

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Organic Asparagus

Burrata, sustainable Yarra Valley Salmon Roe, apple vinaigrette, smoked evoo

Tinpot Hut Grüner Veltliner 2018 New Zealand

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Wild Australian King Prawn

Kombu & nori beurre noisette, roasted peppers, saffron rouille

Nocturne Rosé Sangiovese & Tempranillo 2022 Australia

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Barley & Spelt Risotto "Carbonara" *24-Month parmesan, guanciale, egg yolk*

Koerner Nielluccio Vivian Vineyard Sangiovese 2021 Australia

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Westholme Wagyu Bavette *Pasture-fed, grain-finished, MBS6-7 Queensland, Australia*

King trumpet mushroom, mushroom ragu, black garlic, chives

Savage Are We There Yet? Touriga Nacional & Syrah 2021 South Africa

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Strawberries & Cream Mille-feuille

Madagascan vanilla cream, poached, macerated & fresh strawberries

Sileni Grand Reserve Late Harvest Semillon 2021 New Zealand