



wine wars

WINTER EDITION
WESTERN AUSTRALIA V THE WORLD

MENU

ON ARRIVAL

Shark Bay blue crab (A) and smoked eel (I) with laksa velouté

PAIRED WITH MAJELLA SPARKLING SHIRAZ 2022

FIRST COURSE

Poached Western Australian marron (A), shellfish bisque (A) and finger lime

PAIRED WITH YANGARRA "CIRCLE" GRANACHE BLACK 2025 VS
FRINGE SOCIETE GRENACHE BLANC 2023

SECOND COURSE

Venison loin, potato purée, truffles, pickled chanterelle with a beetroot and juniper sauce

PAIRED WITH ALKOOMI "FAMILY COLLECTION" MALBEC 2022 VS
FINCA LAS MORAS MALBEC 2024

THIRD COURSE

Aged Wagyu & smoked short rib with carrot textures, potato, jus and witlof

PAIRED WITH BROOKLAND VALLEY
"ESTATE" CABERNET SAUVIGNON 2022 VS
KENDALL-JACKSON "VR" CABERNET SAUVIGNON 2023

FOURTH COURSE

Black pepper chocolate mousse, cardamom ice cream and spiced crumb

PAIRED WITH KELLESKE "MOPPA" SHIRAZ 2024 VS
CRAGGY RANGE "APPELLATION" SYRAH 2022



LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **V** VEGETARIAN **VG** VEGAN
A AUSTRALIA **I** INTERNATIONAL **M** MIXED

We will endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations. We, therefore, cannot guarantee that our products or ingredients are completely allergen free. For a full list of allergens that may be present in our meals, please ensure you review the known allergen list [here](#) and notify us if you have an allergy to any of these ingredients.