



wine wars

WINTER EDITION
AUSTRALIA V THE WORLD

MENU

ON ARRIVAL

Shark Bay blue crab (A) and smoked eel (I) with laksa velouté **GF**
PAIRED WITH MAJELLA SPARKLING SHIRAZ 2022

FIRST COURSE

Poached Australian marron (A), shellfish bisque (A) and finger lime **GF**
PAIRED WITH YANGARRA "CIRCLE" GRENACHE BLANC 2025 VS
FRINGE SOCIETE GRENACHE BLANC 2023

SECOND COURSE

Venison loin, potato purée, truffles, pickled chanterelle with a beetroot and
juniper sauce **GF**
PAIRED WITH ALKOOMI "FAMILY COLLECTION" MALBEC 2022 VS
FINCA LAS MORAS MALBEC 2024

THIRD COURSE

Aged Australian Wagyu & smoked short rib with carrot textures, potato, jus
and witlof **GF**
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 **V**
PAIRED WITH KALLESKE "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.