



MENU

ASPARAGUS WITH CRISPY PROSCIUTTO, SUNNY QUAIL EGG, CAVIAR + BEURRE BLANC

PAIRED WITH 2023 LOU ADAH

ARANCINI WITH BLACK TRUFFLE MORNAY

PAIRED WITH 2022 SANGIOVESE

TAGLIATELLE WITH CURED EGG YOLK, BLACK PEPPER + WHITE TRUFFLE SHAVINGS

PAIRED WITH 2021 BADU

HERB CRUSTED LAMB CHOP, POTATO PUREE, CHARRED ALLIUMS, BLACK TRUFFLE DEMI

PAIRED WITH 2021 WHITLOCK

LEMON OLIVE OIL CAKE, BLACK TRUFFLE GLAZE, LEMON CREAM, PEAR COMPOTE

PAIRED WITH 2022 ESTATE RED