



MENU

CANAPÉ ON ARRIVAL

TARTLETTE

Kombu crab, yuzu compressed cucumber, micro herb | nf

Paired with - Edwards Rosé 2024

FIRST

DUCK BREAST

Foie gras, smoky Szechuan pepper oil, apricot sauce,
charcoal shards

Paired with - Edwards Matilda Chardonnay 2024

PALATE CLEANSER

CHILLED APPLE CONSOMMÉ

SECOND

BEEF SHORT RIB

Smoked bone marrow jus, creamy king oyster fungi purée,
charred greens | nf, gf

Paired with - Edwards Matilda Shiraz 2022

THIRD

DARK CHOCOLATE & MISO TART

Cocoa sablé, umami caramel, sake-infused ganache | v

Paired with - Edwards Matilda Cabernet Sauvignon 2023

nf - nut free gf - gluten free v-vegetarian