

MENU

LEGACY IN A GLASS WITH 3 DROPS

Honouring craftsmanship, tradition, and an extraordinary 25th vintage.

TARTLET

Duck rillettes, goats' cheese, pickled shallots, crème fraîche

A delicate opening bite balancing richness and acidity. A nod to French tradition with a modern lift.

Wragg Road Nebbiolo Rosé, 2025

CRUDO

Hiramasa kingfish, blood orange, green apple, white wine & citrus dressing

Bright, clean and precise. Citrus driven freshness highlights the purity of the kingfish.

Paired with Wragg Road Riesling, 2025

CONSOMMÉ

Peach & wine chilled consommé

A quiet pause. Lightly acidulated, refreshing and seamlessly bridging sea to land.

CHATEAUBRIAND

Charred chateaubriand, celeriac purée, onion jus, roasted watermelon radish

The heart of the menu. Classical technique, restrained execution and earthy aromatics.

Paired with Wragg Road Cabernets, 2021

POACHED PEAR

3 drops wine poached pear, almond cream, caramel sauce, apple sorbet

A gentle, balanced close – seasonal fruit, soft sweetness and lingering elegance.

Patterson Vineyard Chardonnay, 2023

