

# MENU

## LEGACY IN A GLASS WITH 3 DROPS

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

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### TARTLET

Duck rillettes, goats' cheese, pickled shallots, crème fraiche  
A delicate opening bite balancing richness and acidity. A nod to French tradition with a modern lift.

*Paired with 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*

