

THE BOX GRAZING FEAST

Min. 2 people sharing, \$89 per head | Optional wine pairing +\$45 per head

Sydney Rock Oyster Pickled watermelon mignonette (one each) *GF*

Duck liver pâté Port jelly, pickled grapes, brioche *GFO*

Howard Park 'Petit Jete' Chardonnay, Great Southern WA (méthode traditionnelle)

Oven roasted barramundi Asian mushrooms, charred greens, miso dashi broth, nori *GF*

Steamed black mussels Leek, herbs, Sauvignon Blanc, cream fraiche, brioche *GFO*

Hamelin Bay, Sauvignon Blanc, 2021, Margaret River WA

Slow cooked Cape Grim beef cheeks Paris mash, green beans, butter roasted mushrooms, speck, bordelaise jus *GF*

Jamon croquettes Confit garlic aioli, chilli oil

Brussel sprouts Crispy roasted, maple syrup, seeded mustard, lardons, hazelnut *GF*

Smokin' Barrels, Cabernet Sauvignon, 2020, Barossa Valley SA

Elderflower parfait Macerated berries, lemon curd, meringue, white chocolate soil

Cheese plate Artisan Australian and imported cheeses, local honeycomb, apple + beetroot relish, lavosh *GFO*

Peter Lehmann Botrytis Semillon, 2021, Adelaide Hills SA