



SUNNY RAYS

Degustation:

Amuse Bouche

oyster duet – finger lime caviar - lemongrass crème

Starter

tuna ceviche – rice paper crisp – black sesame

Cleanser

artichoke – gazpacho – verde mezcla

Entrée

chicken & pork terrine – parsnip crisp – cauli purée

Pre-Main

confit duck – orange & carrot mascarpone - asparagus

Main

lamb backstrap – goats curd – roast pumpkin – pistachio dukkah

Dessert

pink salted choc tart – rocky road chard – hazelnut crème

Wine Pairings:

One

Nicolas Feuillatte Palmes d'Or 2008 – Champagne, FRA

Two

Small Forest By Atsuko Verdelho 2017 – Hunter, NSW.

Three

Condie 'The Coralyn' Vermentino 2021 – Heathcote, VIC.

Four

Chrismont Chardonnay 2021 – King Valley, VIC.

Five

Angullong Fossil Hill Barbera 2021 – Orange, NSW.

Six

Brockenchack William Frederick Shiraz 2017 – Eden, SA.

Seven

Campbells Classic Muscat NV – Rutherglen, VIC.

