



SIGNATURE WAGYU DEGUSTATION _____

SNACKS

Natural oyster, shallot mignonette

Puffed beef tendon, miso mayo, pickled cucumber

Wagyu pastel, caramelised onion relish, pickled garlic shoots

NV Taittinger Cuvée Prestige – Champagne, France

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WAGYU STEAK TARTARE

sofrito, chilli aioli, cassava cracker

2023 Iggy *Rebula* – Adelaide Hills, South Australia

WAGYU RIB FINGERS

green harissa, Thai basil, tomato oil

2023 Bulman *Gary's Vineyard Grenache* – McLaren Vale, South Australia

SALT & PEPPER WAGYU KARUBI

chipotle romesco, pickled cucumber

2014 Terra Costantino *Contrada Blandano Etna Rosso* – Sicily, Italy

WAGYU DUO

Kumamoto Porterhouse A5 100g

Sher F1 Wagyu, Tenderloin 100g

celeriac, burnt shallot, pepper sauce

2022 Penfolds *Bin 389* - Multi-Regional, South Australia

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COCONUT TRIFLE

coconut crème pâtissière, pandan sponge,

apple & raspberry sorbet

2015 Rockford *Mayflower Cane Cut Semillon* – Barossa Valley, South Australia

MENU 320

PRESTIGE WINE MATCH 160