

Sea

\$ 240.00 per person with wine pairing

Medallions of local lobster, fresh basil with fennel and citrus salad

Brut Franciacorta Gran Cuvée DOCG Bellavista, Lombardia, NV

Its mousse is pale and exuberant; the perlage is tiny, dense and persistent, its colour is a brilliant straw yellow. Its flavour is very dry and exceptionally elegant, with an aristocratic and remarkably persistent undertone of preserves and incense.

Or

Palm heart tartar with yellow fin tuna and salmon caviar

Dog Point Sauvignon Blanc, Marlborough, New Zealand 2010

This has all the lovely melon, guava and passion fruit you expect of a Marlborough Sauvignon Blanc but it also has complexity with funky pungent hints of mineral and smokiness, savoury undertones a bright, well-balance finish.



Pappardelle with foie gras and black truffle

Pioneer Block 14 Doctor's Creek Pinot Noir, Saint Clair, Martinborough, New Zealand 2007

Raspberry and plum complemented by lifted floral hints and a touch of spice, luscious with a soft, full palate and flavours of red currant, raspberries and cherries with hints of plum.

Or

Risotto with porcini mushrooms, duck confit with parmesan wafer

I Sodi di San Niccolo, Toscana IGT, Castellare di Castellina, Tuscany, Italy 2004

It's made from 85% Sangiovese and 15% Malvasia Nera, and has an enticing nose of earthy, mushroomy aromas mixed with bright fruit - sour Morello cherries, raspberries and spiced black fruit - and savoury grilled-meat notes. On the palate it's soft and rich with grippy grainy tannins, seductive spice, herbaceous hints and lovely persistence.



Garlic crusted coral reef fish, roasted baby artichokes, chef's garden cherry tomato pesto

Planeta Chardonnay Sicilia IGT, Sicily, Italy 2009

Superrich and bold, with layers of buttery oak, citrus, pear, almond, and honeysuckle. This deliciously full-blown wine is deeply concentrated, finishing with a long, persistent aftertaste, picking up a nutty and toasty oak nuance that adds another dimension.

Or

Oven roasted tenderloin of Black Angus, celeriac purée, marinated radicchio with aged balsamic reduction

Bishop Shiraz Glaetzer, Barossa Valley, South Australia 2009

A blend of fruit from 35 year-old vines & 120 year-old vines is the key to the Bishop cuvee. The fruit from younger vines is fresh & vibrant, whilst Shiraz from the oldest blocks in the Ebenezer vineyard give structure and enhance palate profile. Wisps of cloves, nutmeg and five spice add definition to the layers of dark stone fruits and espresso. The palate has density yet also displays savoury, textural components and fine-grained ripe tannins. A perfect food wine that is fresh and flavorsome and finishes with impressive length and depth.



Tiramisu al Cucchiaio

Duca di Castelmonte Passito di Pantelleria DOC, Sicilia, Italy 2009

Complex and elegant in style with an aroma of dried fruit and apricots.

Or

Amarene chiffon pie with cherry and raspberry ice cream

Moscato d' Asti 'Moncucco' DOCG, Fontanafredda, Italy, 2009

The wine has an attractive bright golden yellow in the glass, with an intensely aromatic nose of white petals, ripe peaches and lightly spiced pears. It is medium bodied with a delicious honeyed richness of concentrated grapey fruit flavours, delicately balance with cleansing acidity and a youthful, lively pettiance that lifts the palate.

Prices are quoted in US Dollar and are subject to additional 10% service charge and 6% GST