

WINE DINNER

FIRST COURSE

Freshly shucked Sapphire Coast oyster, Mignonette au Concombre
Sass The Tailor Pinot Gris

Seared Tasmanian Scallop, champagne beurre Blanc
Peggy's Hill Riesling

SECOND COURSE

Crispy Berkshire Pork belly, Moutarde au cidre, fennel blossom
The Nurturer Carignan

MAIN COURSE

Wagyu Bavette, fondant potato, vertes sautes
Keyneton Euphorium Shiraz

DESSERT

Belgian Black Forest, aged gouda, honeycomb, fresh fig
Henry's Seven Shiraz