



## Wine Dinner

Wednesday 19<sup>th</sup> June 2024

### Canapé

Yellowfin Tuna | Dashi Custard | Nori | Avocado

*2022 The Lost Watch Riesling*

### First Course

Alaskan King Crab + Scallop Raviolo | Cauliflower | Leek | Iberico Ham |  
Bisque Foam

*2022 The 12<sup>th</sup> Man Chardonnay*

### Second Course

Brisbane Valley Quail | Red Cabbage | Apple | Hazelnut | Winter Truffle

*2021 The Farmers Heart Grenache*

*2022 The Absconder Grenache*

### Third Course

Imperial Blossom Wagyu Ribeye | Wagyu Cheek + Celeriac Tartlet |  
Horseradish | Asparagus

*2022 Catapult Shiraz*

*2020 RSW Shiraz*

### Fourth Course

Tête De Moine | Onion Sourdough | Fig Paste

*2020 The Angelus Cabernet Sauvignon*

**\$175 per person**

