

Salt grill

by luke mangan ■■■■

Degustation Menu

We present our wine pairing with recommendations from our
Head Sommelier C.Sugianto



Sashimi of kingfish, ginger and eschallot dressing, goats feta
2011 Leo Buring Riesling – Clare Valley, AU



Carrot and ricotta ravioli, currants, Persian feta, burnt sage butter
2011 LukeMangan Chardonnay – Yarra Valley, VIC, AU



Free range village egg omelette of snow crab, enoki mushroom and herb salad,
miso mustard broth
2011 River Side Sauvignon Blanc – Hawkes Bay, NZ



Crispy skin Tasmanian salmon, octopus risotto, scallop, prawns, confit tomato,
Indonesian curry
2012 Clarendelle Blanc – Bordeaux, FR



Chicken two ways, cauliflower puree, green zucchini,
current and grape dressing
2013 Matua Pinot Noir – Marlborough, NZ



OBE organic certified grassfed beef tenderloin
sweet potato puree, asparagus, caramelised onion, red wine sauce
2011 Clarendelle Rouge – Bordeaux, FR



Coconut panna cotta, star anise poached pears, pickled ginger,
young coconut
2013 Clarendelle Amberwine – Monbazillac, FR



980++ Menu 1,930++ with matching wine (75ml Pour)

Please be advised last order for Degustation is 9 PM

Government Tax of 10% and 10% service charge will be added to your final bill

