



Wine tasting menu 12th June 2025
\$139.50, 7 course and wine pairing

All courses are accompanied by wines specially picked by Will from Maison Vauron

Aperitif and amuse bouche:

Homemade olive and rosemary fougasse, with tapenade, pesto and hummus.

Distillerie de Provence "Rinquiquin" (Provence)

First entrée:

Duo de rillettes de poisson, snapper and salmon,
sauce tartare and toast

Daniel Dampt Chablis 1er Cru « Vaillon » 2023 (Bourgogne)

Second entrée:

Tarte flambée alsacienne with petite salade

Albert Mann pinot gris Grand Cru "Hengst" 2023 (Alsace)

First main:

Duck leg confit and sarladaise potatoes

Chateau Vieux Chevrol Lalande de Pomerol 2020 (Bordeaux)

Second main:

Braised lamb rump, cauliflower mash, wine jus

Senechaux Chateauneuf du Pape 2021 (Rhône Valley)

Fromages:

Selection of French cheese with dry fruit, pear jelly

Chateau La Negly coteaux de languedoc « La Falaise » 2022 (Languedoc Roussillon)

Dessert:

Poire amandine: Pear and almond tart with crème anglaise

Baumard Coteaux du Layon "Carte d'or" 2022 (Loire Valley)