

MAYURA & MAGNUMS

FIRST COURSE

tartare, confit egg yolk, black garlic purée, nori cracker, puffed black rice
2023 *Domaine Faiveley Mercurey 1er Cru 'Clos des Myglands' Monopole 1.5L*

SECOND COURSE

bresaola, salt baked beetroot, ashed chèvre, Parmigiano Reggiano
2022 *Isole e Olena Chianti Classico 1.5L*

THIRD COURSE

charcoal grilled topside yakitori, kombu + bone marrow mayo,
tobiko, white soy
2020 *Bodegas Vega Sicilia Macán Clásico 1.5L*

FOURTH COURSE

24-hour braised brisket, pomme mousseline, radicchio 'sauerkraut',
fried capers, chives
2020 *E. Guigal Crozes-Hermitage Rouge 1.5L*

FIFTH COURSE

scotch fillet, white onion purée, charred pencil leek, roasted seaweed
2018 *Yalumba 'The Menzies' Cabernet Sauvignon 1.5L*
2019 *Yalumba 'The Signature' Cabernet Sauvignon Shiraz 1.5L*

SIXTH COURSE

wagyu fat puff pastry, vanilla bean blancmange, hazelnut + thyme praline
2020 *Château de Beaucastel Côtes du Rhône 'Coudoulet' Rouge 1.5L*

SEVENTH COURSE

Section 28 Monforte, honey poached pear, muscatels, lavosh
2019 *Jim Barry The McRae Wood Shiraz 3L*