

# 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  
2021 *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*