



**Glass of Piper Heidsieck upon arrival**  
(or tap beer if desired)

**First course**

Sydney rock oysters with granita and chilli pearls  
*Taltarni Vintage Brut, Pyrenees, VIC*

**Second course**

Citrus gravlax salmon with water cress and cucumber salad  
*The Lane "Block 10" Sauvignon Blanc, Adelaide Hills, SA*

**Third course**

Lamb crockets with baby vegetables and preserved lemon couscous  
*Crittenden Estate Pinot Noir, Mornington, VIC*

**Fourth course**

Australian wagyu tenderloin with foie gras and caramelized shallots  
*Ballandean Opera Block Cab Sav, Granite Belt, QLD*

**Fifth course**

King Island cheese platter with a selection of dried fruit  
*Josef Chromy Botrytis, TAS*



**Rocco**