

An Australian Sensory Celebration

*A Pan-Australian Feast
paired with wines exclusively by
De Beurepaire, Rylstone NSW*

\$175pp

\$20 per person donated to The Smith Family

Chef's Australian Snack

Prawn Sausage 'Sanga'

Caramelised Onions and Coriander

2019 'Annabelle' Crémant de Rosé

From Western Australia

Donnybrook Marron

Smashed Avocado Toast, Finger Lime, Lardo, and a crisp Rye Tuille

2019 'Blanche fleur' Blanc de Blancs

From Victoria

HolyGoat Fromage Frais

From Sutton Grange, Stone Fruit from the Murray Plains

2017 La Comtesse' Chardonnay Vs 2018 Jeannette' Reserve Chardonnay

From the Northern Territory

Humpty Doo Barramundi

Macadamia Cream, Roast Potato + Wattle-Seed Broth, and Grilled Warrigal Greens

2016 'Marie Louise' Prestige Cuvee Vs 2019 'Perceval' Pinot Noir

- A Cheeky Game of Options -

From New South Wales

Coal-Fired Mallee Kangaroo Loin

Tasmanian Pepperberry, Grilled Cucumber, Pickled Onion, and Heirloom Tomato

A Vertical of 'Leopold' Shiraz Viognier - 2005, 2009 + 2017

From Queensland

Sunshine Coast Rosella Pavlova

Citrus Curd, Geraldton Wax

2016 'Bluebird' Botrytised Viognier

From South Australia

Petit Four

A Take on Adelaide's Iconic Yo-Yo Biscuit

2019 'Coeur d'Or' Botrytised Semillon

- Annata Restaurant -