



**Degustation - \$145**  
**Paired Wine - \$80**

**Roasted cauliflower, agrodolce shallots, buffalo feta**  
**Abalone, chicken skin, mushroom, roe**  
**Kangaroo bresaola, quandong ketchup**  
2017 Sparkling Emerson Reserve

**Veal carpaccio, black garlic yoghurt, floss**  
2021 Riesling Seed

**Toothfish, gremolata, bunya nuts**  
2021 Chardonnay Plant

**21 day dry aged duck, pear, sprout**  
2021 Pinot Noir Plant

**BBB, fig, baguette**  
2019 Pinot Shiraz Plant

**Roasted rhubarb & strawberry, strawberry gum, macadamia add \$18**  
2013 Sparkling Emerson Reserve add \$ 18

**LAMBROOK**  
Adelaide Hills Wines

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