

WINE & WAGYU

SEPTEMBER – OCTOBER MENU



1.

WAGYU CAVIAR TOAST

wagyu pave flap SB 9+ on brioche with crème fraîche
& sturgeon baerii caviar.

2024 ADELAIDE HILLS 'HIDING CHAMPION' SAUVIGNON BLANC

2.

RIB EYE OF THE FILLET

seared scallop atop wagyu rib eye SB 6-7 finished with chimichurri butter.

2025 MCLAREN VALE DRY GRENACHE ROSE

3.

THE SKEWERS

tuna loin & centre-cut wagyu tenderloin SB 8-9, hibachi-grilled
& finished with beef jus & pickled onion.

2024 ADELAIDE HILLS 'THE 12TH MAN' CHARDONNAY

4.

TORTELLINI

poached lobster tail & slow-braised wagyu beef neck SB 8-9.
served with crustacean bisque & sherry jus.

2023 MCLAREN VALE 'FARMER'S HEART' GRENACHE

5.

SPINALIS STEAK

spanner crab mousse with asparagus, aji amarillo cream & pea purée.

2021 MCLAREN VALE 'RSW' SHIRAZ

6.

COFFEE SEMIFREDDO

with chocolate hazelnut sauce & toasted hazelnuts

2022 MCLAREN VALE 'WOODHEDGE' SHIRAZ

WIRRA WIRRA