

BRICKTIONARY TASTING MENU

The Chicken Wing

Burleigh Baker Charcoal Sourdough
96 month Rice Culture miso butter

Stanthorpe Figs

goats curd, brick pastry, vanilla pickled pistachio
2015 Chandon Vintage Brut, Yarra Valley, VIC

Native Yarga Season

squid poached, mullet roe, ponzu pearls
2021 Garagiste Le Stagiaire Rosé, Mornington Peninsula VIC

Australian Bay Lobster Thermidor

locally sourced cheese, beer mustard, fennel
2020 La Petite Mort Gentil Qvevri, Granite Belt QLD

Lady Musgrave Island Swordfish

celeriac, scallop, chicken skin, umami consomme
2020 Charlotte Dalton 'Grace' Chardonnay, Adelaide Hills SA

150 Day Dry Aged Stanbroke Beef Sirloin

#someassemblyrequiredpalette
2020 Olivers Taranga Mencia, McLaren Vale SA

'3 Cheese Toastie'

Burleigh Baker Sourdough, cheese, black apple
- Supplement 12 -

Rosella, Davidson plum

Voronoi

Little Cocoa chocolate, flavours of strawberries and cream
2020 Soumah Botrytis Viognier, Yarra Valley VIC

Menu 125

Wine Pairing 70 half measure serve