

## **BRICKTIONARY TASTING MENU**

### **The Chicken Wing**

#### **Burleigh Baker Charcoal Sourdough**

96 month Rice Culture miso butter

#### **Radishes**

beetroot, goats curd, brick pastry, vanilla pickled macadamia

*2015 Chandon Vintage Brut, Yarra Valley, VIC*

*~Bricktionary Spritz*

#### **Native Warringin Season**

Hervey Bay cuttlefish poached, mullet roe, ponzu pearls, flowers

*2021 Garagiste Le Stagiaire Rosé, Mornington Peninsula VIC*

*~2020 Jim Barry Assyrtiko, Clare Valley SA*

#### **Australian Bay Lobster Thermidor**

locally sourced cheese, beer mustard, fennel

*2020 La Petite Mort Gentil Quevri, Granite Belt QLD*

*~2020 Al di là del Fiume Zirudela, Emilia Romagna IT*

#### **Lady Musgrave Island Swordfish**

celeriac, scallop, chicken skin, umami consomme

*2020 Charlotte Dalton 'Grace' Chardonnay, Adelaide Hills SA*

*~2021 Patrick Sullivan Baw Baw Chardonnay, Gippsland VIC*

#### **150 Day Dry Aged Stanbroke Beef Sirloin**

#someassemblyrequiredpalette

*2020 Olivers Taranga Mencia, McLaren Vale SA*

*~2006 St Hugo Cabernet Sauvignon, Coonawarra SA*

#### **'3 Cheese Toastie'**

Burleigh Baker Sourdough, cheese, black apple

*- Supplement 12 -*

#### **Rosella, Davidson plum**

#### **Voronoï**

Little Cocoa chocolate, flavours of strawberries and cream

*2020 Soumah Botrytis Viognier, Yarra Valley VIC*

*~Ca' d' Gal Lumine Moscato d'Asti, Piedmont IT*

#### **Menu 125**

#### **Wine Pairing 70**

**~Premium Wine Pairing 95**

*wine pairings are half measure serve*