

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 Bannockburn Chardonnay, Geelong VIC

150 Day Dry Aged Stanbroke Beef Sirloin

#someassemblyrequiredpalette

2020 Olivers Taranga Mencia, McLaren Vale SA

~2017 Le Gonnare Merlot Syrah, Toscana IT

'3 Cheese Toastie'

Burleigh Baker Sourdough, cheese, black apple

- Supplement 12 -

Davidson Plum Sorbet

cucumber and lime granita, pepperberry meringue

Voronoi

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 Pairing 95

wine pairings are half measure serve