

Archie 100: A Century of the Archibald Prize

Tasting Menu

Snacks

2021 Leeuwin Estate Brut, Margaret River WA

~2012 Vintage Veuve Clicquot Brut, Reims FR

Burleigh Baker Charcoal Sourdough

batch 158 Rice Culture miso butter

Vegetable Congee

Marlivale brown rice grown by Mac, turnip, heirloom cauliflower, black garlic soy, egg yolk, baby radish

2021 Thousand Candles Gathering Field Sauvignon Blanc, Yarra Valley VIC

~2022 Domaine Christian Salmon Sancerre, Loire Valley FR

Australian Bay Lobster Ravioli farmed by James Dalton

bisque, lemon aspen, celery, Bay Lobster caviar

2022 Charlotte Dalton Love You, Love Me Semillon, Adelaide Hills SA

~2017 Tyrell's Vat 1 Semillon, Hunter Valley NSW

Zerella Farms Onion Nectar

butternut pumpkin, chipotle kale chips

2022 Garagiste Le Stagiare Chardonnay, Mornington Peninsula VIC

~2021 Howard Vineyard Amos Chardonnay, Adelaide Hills SA

Kangaroo hunted on Warrego River

250+ day SEQ mole, fermented native fruits, taco

2022 Crudo Rose, Yarra Valley VIC

~2021 Place of Changing Winds Harcourt Marsanne, Macedon Ranges VIC

Sanchoku Wagyu Rump Cap from Chinchilla Station

hot foie gras foam, onions, triple cooked potato chips, chicken salt

2021 Bekkers TOME Vol. 1 Syrah Grenache, McLaren Vale SA

~2021 Maison A&S Burgundy, Hautes Cotes de Beaune FR

Burnt Honey, BenRiach, Sesame, Pecan, Togarashi

Fairy Bread

Little cocoa chocolate, flavours of fairy bread

NV D'Soumah Brachetto Frizzante, Yarra Valley VIC

~2020 Ca' d' Gal Lumine Moscato d'Asti, Piedmont IT

Menu 135

Wine Pairing 80

~Premium Pairing 130

wine pairings are half measure serve