

Here & Now: Gold Coast Triennial Tasting Menu

Snacks

Inspired by Lyle Duncan

NV Mumm Marlborough Brut Prestige, Marlborough NZ

~ NV Maison Mumm RSRV Cuvee 4.5, Verzenay FR

Pixel Bakehouse Kangaroo Grass Flour Pane Francese

batch 158 Rice Culture miso butter

Hervey Bay Spanner Crab Harvested by Daniel Fleming

Inspired by Norton Fredericks

Thai herbs, macadamia satay, nam jim jeow

2022 Nick Spencer Wines Grüner Veltliner, Tumbarumba NSW

~ 2022 Loimer Lois Grüner Veltliner, Kamptal AT

A Collection of Australian Seafood

- served over 2 courses -

Inspired by Kathy Mackey

Cold

2023 Jim Barry Assyrtiko, Clare Valley SA

~ 2021 Domaine Sigalas Aa Assyrtiko, Santorini PDO GR

Hot

2022 MMAD Vineyard Chenin Blanc, Blewett Springs SA

~ 2022 Domaine Fournier Pere et Fils MMM Chenin Blanc, Sancerre FR

Margra Lamb farmed by the Gilmore Brothers

Inspired by Rebecca Ross

heritage carrot, garlic, bagna cauda

2022 La Petite Mort Crianza Tempranillo, Granite Belt QLD

~ 2018 Valenciso Rioja Reserva, Rioja SP

Sanchoku Wagyu from Chinchilla Station

Inspired by Jay Jermyn

mbs9+ rump cap, neck, mbs5 sirloin, onion, foie gras, brick pastry, black vinegar

2021 Charlotte Dalton Love Me Love You Shiraz, Adelaide Hills SA

~ 2021 Paxton EJ Shiraz, McLaren Vale SA

Pre-dessert

Candy Colours

Inspired by Larissa Warren of Ratbag studios

flavours of chocolate and mint

Little cocoa chocolate hand made by Alicia Chapman

Burleigh Brewing 'Japan Black' Black Lager, Burleigh Heads QLD

~ 2020 Toro Albala Don PX, Montilla-Moriles SP

Menu 145

Wine Pairing 80

~ Premium Wine Pairing 120

wine pairings are half measure serve

HERE & NOW
gold coast triennial