

Writers Revealed: **Treasures from the British Library and the National Portrait Gallery, London**

Tasting Menu

Snacks

The Gospel Solera Rye, Melbourne VIC + Strangelove Dry Ginger Ale

Pixel Bakehouse Korean Salt Bread, batch 158 Rice Culture miso
sesame butter and brown butter

Cured and smoked fish caught by Daniel Fleming

sand, finger lime, beach succulents

2020 Paringa Estate Riesling, Mornington Peninsula VIC

~ 2023 Sartori Sella Soave Classico DOC, Verona IT

Spanner Crab caught by Andre Gorissen

3-year-old tamari, koji, kombu, bonito

2023 The Pawn Wine Co Fiano, Langhorne Creek SA

~ 2021 Elderslie Hills Blend #1 Pinot Blanc, Adelaide Hills SA

Hervey Bay Scallop dived by Shaun Hanson

scallop bone, cauliflower, sago, togarashi

2023 Willow Bridge G1-10, Chardonnay, Great Southern WA

~ 2021 Leeuwin Estate Art Series Chardonnay, Margaret River WA

MBS 9+ Sanchoku Wagyu farmed at Chinchilla Station

native café de Paris butter, spinach, short rib, smoked cheddar

2022 Vasse Felix Cabernet Sauvignon, Margaret River WA

~ 2014 St Hugo Cabernet Sauvignon, Coonawarra SA

Blackberry Picked at the Driscoll's Farm

Bloody Shiraz Gin, yoghurt, rainforest honey, lemon verbena

Tart Cart

NV Delamere Sparkling Rosé, Pipers Brook TAS

~NV Perrier-Jouët Blason Rosé, Epernay FR

Menu 150

Beverage Pairing 80

~ Premium Beverage Pairing 120

pairings are half measure serve