

**This Moment: Highlights from the White Rabbit  
Collection of Chinese Contemporary Art  
Tasting Menu**

**PALETTE**

**\*Snacks**

**Inspired by What makes me understand what I know**

*NV Mumm Tasmania Brut Prestige, Northern Tasmania TAS*

*~ NV Maison Mumm Cuvee 4.5, Verzenay FR*

**\*Black Garlic Bread**

**\*Bass Strait Scallop harvested by Stuart Ritchie**

shaoxing, samphire, sea grapes, ginger

**Inspired by The Deluge-Noahs Ark**

*2023 Nick Spencer Wines Gruner Veltliner, Tumbarumba NSW*

*~2024 Chateau Maris Benjamin Darnault Picpoul de Pinet, Languedoc FR*

**\*Spanner Crab caught by Andre Gorissen**

superior chicken soup, vegetables, wonton

**Inspired by Solar**

*2023 Warramante Marsanne Roussanne, Yarra Valley VIC*

*~2023 Domaine Cornu Aligote, Burgundy FR*

**Chicken Wonders farmed by the Wong family**

foot, wing, parsons, comb

**Inspired by Electromagnetic Brainology**

*2024 Gentle Folk Village Riesling, Adelaide Hills SA*

*~ 2023 Weingut Huls Kabinett Riesling, Mosel DE*

**Queensland Black Grouper farmed by Serena Zipf**

mandarin pancakes, hoisin, cucumber, shallot, sea lettuce

**Inspired by Cage**

*2023 Pipers Brook Pinot Noir, Tamar Valley TAS*

*~ 2022 Domaine Roux La Moutonniere Pinot Noir, Burgundy FR*

**\*Northern Rivers Duck farmed by Jeremy Cruickshank**

master stock, confit, ginger, cherries, turnip, celeriac

**Inspired by Play 201301**

*2022 La Petite Mort Tempranillo Crianza, Granite Belt QLD*

*~ 2023 Frankland Estate Isolation Ridge Vineyard Syrah, Frankland WA*

**Pre-dessert**

**\*Apple farmed by David Sutton**

meringue, vanilla, miso

**Inspired by Psychedelic Bamboo 1**

*2024 Whistler Wines 'Fruit Tingle', Barossa Valley SA*

*~ 2023 Cep by Cep Coteaux du Layon Chenin Blanc, Loire Valley FR*

**Menu \*100 / 150**

**Beverage Pairing \*60 / 90**

**~ Premium Beverage Pairing \*85 / 125**

*pairings are half measure serve*

*Please notify us if you have any allergies and dietary requirements*

*Sample menu items – subject to change.*