

sample menu – items subject to availability

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

***Snacks**

Inspired by What makes me understand what I know

NVMummTasmania Brut Prestige, Northern Tasmania TAS

~ NV Maison Mumm Cuvee 4.5, Verzenay FR

***Bread** black garlic butter

***Kohlrabi grown by Peter Schruers**

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

***Heritage Radishes by Grow Garden Farm**

superior vegetable soup, vegetables, wonton

Inspired by Solar

2023 Warramante Marsanne Roussanne, Yarra Valley VIC

~ 2023 Domaine Cornu Aligote, Burgundy FR

Char Siu Carrot farmed by the Moffat family

carrot hoisin, leek, horseradish

Inspired by Electromagnetic Brainology

2024 Gentlefolk Village Riesling, Adelaide Hills SA

~ 2023 Weingut Huls Kabinett Riesling, Mosel DE

Celeriac grown by Corrigans Produce

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

***Kabocha Pumpkin farmed by Falls Farm**

mushrooms, warrigal greens, almonds

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 or dietary requirements

Seafood Origin Label: (A) Australia (I) Imported (M) Mixed