



精致浅尝菜单 DEGUSTATION MENU

6 course menu 109

With current release wines 46 or museum release wines 82

六道菜 109

配当季酒款 46 或 典藏酒款 82

Geraldton kingfish, black bean, ginger, spring onion

*2017 Art Series Riesling or museum release 2009 Art Series Riesling*

杰拉尔顿大王鱼 · 豆豉 · 生姜 · 葱

*2017艺术系列雷司令或典藏2009艺术系列雷司令*

Torbay asparagus, peas, broad beans, fresh jersey curds, lemon myrtle

*2013 Art Series Sauvignon Blanc Semillon*

托贝芦笋 · 豌豆 · 蚕豆 · 鲜泽西奶凝乳 · 柠檬桃金娘

*2016艺术系列长相思*

Shark Bay scallops, morcilla, carrot, masala

*2016 Prelude Vineyards Chardonnay*

鲨鱼湾扇贝 · 西班牙血肠 · 胡萝卜 · 马萨拉 (咖喱)

*2016前奏庄园霞多丽*

Line caught fish, cauliflower, mussels, XO sauce

*2015 Art Series Chardonnay or museum release 2010 Art Series Chardonnay*

煎鱼 · 菜花 · 青口贝 · XO酱

*2015艺术系列霞多丽或典藏2010艺术系列霞多丽*

'Arkady' lamb, peas, barley, lettuce, mint

*2014 Art Series Cabernet Sauvignon or museum release 2011 Art Series Cabernet Sauvignon*

'Arkady'羊肉, 豌豆, 大麦, 生菜, 薄荷

*2014艺术系列赤霞珠或典藏2011艺术系列赤霞珠*

*2015艺术系列西拉或典藏2011艺术系列西拉*

Meredith chèvre, salted walnuts, honey, sorrel

*2015 Art Series Shiraz or museum release 2011 Art Series Shiraz*

Meredith山羊奶酪, 咸核桃, 蜂蜜, 酢浆草



Donnybrook blood orange, almond, olive oil, vanilla ricotta (optional) 9

*Tea or coffee*

Donnybrook血橙, 杏仁, 橄榄油 · 香草乳清干酪 (可选) 9

茶或咖啡

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