

DIX
SON &
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Where History Meets Modern Elegance

Seasonal Tasting Menu

110pp

Snacks chef selection of favourite little bites

**Byron Bay Grilled Pork Jowl Skew, Soy Glaze
Canberra Black Winter Truffle, Crispy Artichoke, Miso
Crispy Zucchini Flower, Ricotta, Malfroy Honey**

Sourdough Bread, Whipped Butter

Wild Nature Prosecco NV Organic Veneto, Italia

Kingfish, Dashi Dressing, Pear, Radish, Shizo

2022 Gorgo Pinot Grigio delle Venezie Veneto, Italia

Truffle Course with Canberra Winter Truffle \$25 Supplement

Black Truffle, Floretto, Potato, Comte Cheese, Toasted Grains

Unveiling the Mystery of the Perfect Pairing \$15

Poached Snapper Filet, Zucchini Flower, Butter Sauce, Black Olive

2021 Cullen 'Kevin John' Chardonnay Margaret River, Western Australia

Dry Aged Angus Beef Rump Cap, Miso Mustard, Grilled Mushroom

2021 Ashton Hills Estate Pinot Noir, Piccadilly Valley, Adelaide Hills. South Australia

Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue

Chocolate Caramel Mouse, Fig Leaf and Ice Cream, Fresh Figs

Chambers Rosewood Rutherglen Muscadelle Rutherglen, Victoria

Add Wine Pairing 85pp