



CHEF'S TABLE

A culinary experience with Kirsten Tibballs

Thursday 23rd October 2025

Welcome drink: Rockbare click '99' Sparkling Cuvée Brut, Clare Valley, SA

AMUSE-BOUCHE

Wagyu Sirloin MB9+

Mirin & Miso Glazed, Pea Purée

ENTRÉE

Alternate serve

Kingfish Crudo

Passionfruit, Candied Chilli, Coconut & Coriander

Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA

Pyrenees Lamb Cutlet

Minted Yoghurt & Pomegranate Pearls

Domaine AIX Rosé, Provence, France

MAIN

Alternate serve

Free Range Pork Cutlet, Yanjala Farm

Roasted Red Pepper & 'Nduja Sauce, Charred Endive & Pancetta Crumbs

In Dreams Pinot Noir, Upper Yarra Valley, Vic

Venison Wellington

Beetroot Mousseline, Brussels Sprouts, Parsnip & Red Wine Jus

Two Hands 'Gnarly Dude' Shiraz, Barossa Valley, SA

DESSERT

Kirsten Tibballs' Signature Chocolate Cake

Interactive cake decorating experience guided by

'Queen of Chocolate' Kirsten Tibballs

Valdespino Pedro Ximénez 'El Candado', Jerez, SPA

