



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 Dessert
Interactive cake decorating experience guided by
'Queen of Chocolate' Kirsten Tibballs
Valdespino Pedro Ximénez 'El Candado', Jerez, SPA

