



5-COURSE WINE DINNER WITH TAR & ROSES & FORGED

FIRST COURSE

Forged Japanese qual
pickle golden raisin Espuma, four spice lavosh
Paired Tar & Roses NV Prosecco

SECOND COURSE

Kew Wee Rup Asparagus
Prosciutto, Sumac Labneh, Pomegranate Glaze, Granola
Paired with Tar & Roses 2024 Pinot Grigio

THIRD COURSE

Tasmanian Salmon
Teriyaki Salmon, Cauliflower, Black Garlic, Pickle Radish, Snow Pea
Paired with Tar & Roses 2024 Rose Mediterraneo

FOURTH COURSE

Lamb Back Strap
Bass Coast Lamb, Sweet Potato, Courgette, Jus, Date and Olive Jam
Paired with Tar & Roses 2023 Heathcote "the rose" Shiraz

FIFTH COURSE

Pickled Berry Cloud Cake
Vanilla Chiffon Cake, Vanilla Bean Mascarpone, Pickled Strawberry, Lychee Coulis
Paired with Surprise Wine maker choice

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance.
Our team will make efforts to accommodate dietary requirements. However, due to the shared
production and serving environment, we cannot guarantee the complete omission of such allergens
or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.