



wine wars

WESTERN AUSTRALIA v VICTORIA

MENU

ENTRÉE

Dill-cured salmon gravlax with cucumber gel,
pickled cucumber and smoked roe LF

Pork belly with caramelised apple purée,
sous-vide apple and gochujang sauce LF

MAIN

Dry-aged Wagyu beef and smoked beef cheek
with parsnip purée, grilled potato, roasted baby
onions and truffle jus with sorrel

DESSERT

Lemongrass poached pear, blue cheesecake,
Parmesan cheese sponge, date and quince

Menu is subject to change.



LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **V** VEGETARIAN **VG** VEGAN

We will endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations. We, therefore, cannot guarantee that our products or ingredients are completely allergen free. For a full list of allergens that may be present in our meals, please ensure you review the known allergen list [here](#) and notify us if you have an allergy to any of these ingredients.