

# Four Hands Dinner

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*NV House of Arras 'Blanc de Blancs', Multi-Regional, Tasmania*

SNACK 1 | CHEF ADAM SPENCER

Chicken 'Oyster & Caviar'

SNACK 2 | CHEF ALESSANDRO INTINI

Pizzetta, Tomato, Buffalo Mozzarella (v)

STARTER | CHEF ADAM SPENCER

Stargazy Terrine, Slow Cooked Rabbit, Moreton Bay Bug

*2025 Rieslingfreak 'No.3' Riesling, Clare Valley, SA*

RISOTTO | CHEF ALESSANDRO INTINI

Risotto Cacio & Pepe, Scarlet Prawns, Lime, Stracciatella (gf)

*2023 Springs Road Chardonnay, Kangaroo Island, SA*

MAIN | CHEF ADAM SPENCER

Saddle of New England Lamb

*2023 Brolio - Chianti Classico, Tuscany, Italy*

DESSERT | CHEF ALESSANDRO INTINI

Torta Paradiso, Vanilla, Blood Plum

*2023 Yalumba 'FSW' Botrytis-Viognier, Wrattenbully, SA*

(OPTIONAL WINE PAIRING +\$60)

(v) vegetarian (gf) gluten-free (df) dairy free (s) sesame (ve) vegan (n) contains nuts

Menus are subject to change without notice.

Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering.

A 10% weekend surcharge applies on Saturdays and Sundays.

All Visa, Mastercard & American Express cards will incur a 1.65% processing fee.

All debit cards will incur a 0.55% processing fee.