

SRG Hospitality

Signature Chef Dinner - Australian Native

Five Course Menu | 85 per person
Wine Matching | 65 per person

SNACK - Alessio Bulgarelli (Ventuno)

BUSH TUCKER ARROSTICINO

lemon myrtle gremolata, Shiraz jus (gf, df)

2023 Lark Hill Pinot Noir, Canberra District, NSW

STARTER - Rumesh Niroshan (HarbourWatch)

NATIVE MINT & SALTBUSH EGGPLANT

karkalla, pepperberry (gf, v)

2024 Inkwell 'Tangerine' Viognier, McLaren Vale, SA

SECOND STARTER - Andrea Trevisan (Summer Salt)

SPANNER CRAB SALAD

macadamia broth, pickled ice plant (gf, n)

2024 Small Island 'Blossom' Riesling, Derwent Valley, TAS

MAIN - Valentin Nunes (Ripples Chowder Bay)

PAN-FRIED DUCK BREAST

Jerusalem artichoke, duck & Kakadu plum parfait, pepperberry jus (gf)

2021 Fallen Giants Shiraz, Grampians, VIC

DESSERT - Marco Masotti (Executive Chef)

WILD ROSELLA POACHED PEAR

finger lime curd, white chocolate

2024 Frogmore Creek 'Iced Riesling', Coal River Valley, TAS