

SRG Hospitality

Signature Chef Dinner - Autumn Flavours

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

SNACK

PURPLE KUMARA CROSTINI

wild mushrooms, pancetta, black garlic, sour cream (gf)
Ripples Chowder Bay - Valentin Nunes

NV House of Arras Blanc de Blancs, Multi-Regional, TAS

STARTER

CHARGRILLED QUAIL

butternut squash purée, beurre noisette, pomegranate, mint (gf, df)
Ripples Little Manly - Fernando Candia

2024 Soumah 'd'Soumah' Chardonnay, Yarra Valley, VIC

RISOTTO

SAFFRON RISOTTO

braised beef cheek, bone marrow, jus, tarragon purée (gf)
Noi Dining - Omar Ahmed

2021 Château Mont-Redon - Lirac, S. Rhône, France

MAIN

BRAISED VENISON

Jerusalem artichoke purée, pickled mushrooms, aged mushroom dashi (gf)
Akti - Rob Judd

2022 Tenuta Montanello - Langhe Nebbiolo, Piedmont, Italy

DESSERT

CHESTNUT MONT BLANC

Chantilly, rosemary sablé
SRG Head of Culinary - Alessandro Intini

2024 Cantina Vietti - Moscato d'Asti, Piedmont, Italy