

FOUR HANDS DINNER

HEAD CHEF BEN JUNG FROM *SAILS LAVENDER BAY*
HEAD CHEF LAXMAN ARGEJA FROM *LE HO FOOK*

5 COURSES + 2 SNACKS | 139 PP

CLASSIC WINE PAIRING 80 PP
PREMIUM WINE PAIRING 115 PP

TO START

OYSTER nasi pear mignonette, trout roe - Chef Laxman 8.50ea
[+] WINTER WA TRUFFLE \$21 - 3g

SNACKS

SAVOURY BEIGNETS curried tripe, tamarind (df) - Chef Laxman
SMOKED TROUT TARTARE nori, umami pearl (gf,df) - Chef Ben

ENTREE

OCTOPUS CARPACCIO mandarin, gochujang, smoked almond (gf) - Chef Ben
2023 DOMAINE DAVID ARMAND 'L'ENCHANTEUR' - Saumur Blanc,, Loire Valley, France
2022 DOMAINE SPARR 'SENTIMENT' RIESLING - Alsace, France

POTATO & LEEK NOODLES parmesan emulsion, potato crumb (gf) - Chef Laxman
2025 PRAETER 'YELLOW FLOWER' - Pecorino, Adelaide Hills, SA
2022 GAJA CA'MARCANDA 'VISTAMARE' VERMENTINO-VIOGNIER - Tuscany, Italy

MAIN

CORN FED CHICKEN spigarello, koshihikari, mustard cress (gf) - Chef Laxman
2023 DOMAINE DE BEAURENARD - Côtes du Rhône, S.Rhône, France
2019 TORRE DI TERZOLAN - Valpolicella Superiore, Veneto, Italy

PRE DESSERT

SHEEP'S YOGHURT SORBET persimmon (gf,df) - Chef Laxman

DESSERT

SWEET CORN ICE CREAM roasted rice crème pâtissière, white miso caramel, popcorn tuile (gf) - Chef Ben
2023 YALUMBA 'FSW' BOTRYTIS VIOGNIER - Wrattenbully, SA
2022 LA PIGEADE - Muscat de Beauges-de-Venise, S.Rhône, France



PLEASE ALLOW 2.5 HOURS FOR THE TASTING MENU

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free
Please notify staff of any food allergies

A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays.
All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.
All debit cards will incur a 0.55% processing fee.