



Unique hand-crafted biodynamic wines by the glass partnering benchmark seafood.

\$80 for seafood, \$160 with hand-crafted biodynamic wines.

*Huia Brut Blanc de Blancs 2010
or
Canard-Duchene Blanc De Noir NV*

Marlborough, New Zealand

Montagne de Reims, France

ARTISINAL SOUTH COAST ROCK OYSTERS WITH CELERIAC ROOT MIGNONETTE

Bernard Defaix Chablis 2015

Chablis, France

SEAWEED SMOKED PETUNA OCEAN TROUT WITH DEVILLED EGG

Domaine Huards Romorantin 2013

Loire Valley, France

YELLOW-FIN TUNA, WHITE RADICCHIO, PISTACHIO, AVOCADO & SPICY FINGER LIME

Avani Amrit Chardonnay 2016

Mornington Peninsula, Victoria

SPANNER CRAB SEAWEED CREPE WITH CELERIAC & TRUFFLES

Cascina Feip Massaretti Pigato 2015

Liguria, Italy

SEAFOOD POT ROAST 'SUD OUEST STYLE' WITH ROUILLE & CROUTONS

Goisot Bourgogne Aligote 2014

Burgundy, France

WOOD-GRILLED WILD FISH WITH NEW SEASON OLIVE OIL SALMORIGLIO

