



# MENU

---

## FIRST

Grilled scallop - burnt butter vinaigrette - preserved lemon  
**Paired With:** 2022 Riesling, Eden Valley

## SECOND

Broadbill – brassica – aerated buttermilk – tarragon  
**Paired With:** 2022 Mataro Rose, Barossa Valley

## THIRD

Squid ink brioche – liver parfait – sea urchin  
**Paired With:** 2019 Nebbiolo, Pyrenees

## FOURTH

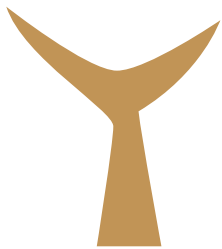
Duck leg ballotine – persimmon – polenta foam  
**Paired With:** 2021 Grenache, Barossa Valley

## FIFTH

Short rib – potato pave – truffle – black vinegar jus  
**Paired With:**  
2020 Shiraz, Barossa Valley & 2020 Shiraz, Eden Valley

## DESSERT

Sunchoke gelato – smoked caramel – orange – cacao nibs  
**Paired With:** Saison House Vermouth



Q U I N W I N E S .

