

RANGE ROVER

FIRST COURSE

Spanner crab Paris-brest

Cruller, whipped roe & smoked anchovy

Potato scallop, smoked tomato, chilli

Paired with Mumm RSRV Blanc de Blanc 2015

SECOND COURSE

Scallop, celeriac, oxtail & black garlic with winter truffle

Paired with Orlando Steingarten Riesling 2012

THIRD COURSE

Steamed coral trout, white asparagus, grilled lettuce & caviar

Paired with Orlando Steingarten Riesling 2012

FOURTH COURSE

O'Connor black market wagyu, beetroot, brassicas, currants, hibiscus

Paired with Lawsons Shiraz 1994 or St Hugo Vetus Purum Cabernet

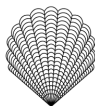
Sauvignon 2013

FIFTH COURSE

Mille feuille with chestnut, apple, smoked vanilla

Paired with Jacob's Creek Tawny 66 year old Port

Menu curated by Joel Bickford & Pernod Ricard



St. Hugo