



Hats Off

Future food, future wines: A celebration of Australian produce

**Organic Hens Eggs cooked at 65° C with Asparagus
Coulis and Tasmanian Truffle**
Oliver's 'Taranga' Fiano

**Spelt cooked like a Risotto with Southern
Highland Mushrooms**
Cassegrain Wines Chardonnay

**Local Sand Whiting and School Prawns with
a Fennel Ragout**
Chateau D'Esclans Whispering Angel Rose

**Hunter Valley Partridge with Cabbage
in Sparkling Wine**
Domain Day Saperavi

**Poached Strawberries with White Balsamic Foam
and Mascarpone Sorbet**
Moorooro Estate 'Earthsong' Moscato 8%

*The food and wine of the future will need to display ethical sensitivity when it comes to sourcing foods requiring high interventionist agricultural methods. With this philosophy, we celebrate the quality and variety of local produce found in the Sydney area. Exotic mushrooms grown in the Southern Highlands, spelt, asparagus, free range eggs and partridge from the Hunter Valley, sand whiting and green school prawns from the Hawkesbury River.
All seasonal produce grown naturally*