

GREEN *Fields*

BAR + RESTAURANT



FRI 25 SEP 5-9PM

Degustation menu: \$99pp | Degustation menu + matching wines: \$139pp

New season's asparagus, hollandaise, bottarga

Paired with a glass of Seresin Sauvignon Blanc

Crispy zucchini flower, goat's curd, honey, fennel pollen, confit beetroot

Paired with a glass of Penfolds Max Rosé

Local bream, scallop ravioli, tomato consommé, chervil, crustacean oil

Paired with a glass of Penfolds Bin 311

Navarin of lamb "printanière" olive oil, potato purée

Paired with a glass of Penfolds Max Pinot Noir

Lavender, honey and pistachio tiramisu

Paired with a glass of Moscato

BOOK

