

CHEF'S TABLE 13 course w MATCHED VINO

oyster natural with shallot vinaigrette

SEGURA VIUDAS RESERVA NV CAVA, PENEDEÈS - SPAIN

jamón serrano

**cold smoked white fish, fennel & orange purée, salmon
roe**

GUTIERREZ COLOSIA *Palomino* JEREZ - SPAIN

sweetcorn & manchego croqueta

**coal-baked baby beets, olive caramel, whipped goat's
curd, toasted rye 'DUENDÉ' by Dani Sánchez '13 Viura**

NAVARRA - SPAIN 🌀

braised boneless oxtail, warm nut sauce

**chargrilled octopus, chorizo, kipfler potato, smoked
paprika**

MT. TRIO 'Porongurup' '14 *Pinot Noir* PORONGORUP - WA

lamb shoulder, mojo picon, ajo blanco

charred artichoke, asparagus, piquillo pepper

AZUL y GARANZA '14 *Tempranillo* NAVARRA - SPAIN

**pork belly, chorizo, fig jam, burnt orange glaze, charred
broccolini**

BOUTINOT 'Les Coteaux' '11 *Grenache/Syrah* RHÔNE
VALLEY - FRANCE

**doughnut balls, condensed milk ice cream, chocolate
dipping sauce**

LOS PECADILLOS 'Glotionia' *Pedro Ximénez* JEREZ - SPAIN

9 month aged manchego, housemade lavosh
JORGE ORDONEZ 'No.1' '10 *Moscatel* MALAGA - SPAIN