CHEFS TABLE

August 2026

**SYDNEY ROCK OYSTERS*
1/2 doz +$48 | doz +$96

ABROLHOS ISLAND SCALLOP
marigold, creme fraiche
EBI PRAWN CRUDO
sourdough, rhubarb, yuzu
RAW BEEF
potato hashbrown, hot sauce

TODAY'S RAW FISH
gordal olive dressing, caper

BLUE SWIMMER CRAB TORTELLINI
baby zucchini, butter poached scallops, trout roe

WESTHOLME WAGYU RIB CAP
mushroom ketchup, beer mustard, smoked fat sauce

GOLDEN KIWI
yuzushu, perilla, yoghurt sorbet

**a selection of local & international cheeses*
+$45

SOMMELIERS SELECTION

$75 pp

** NV PERRIER JOUËT 'GRAND BRUT'*
Épernay, FRA +$39

2024 DIEGO RIVETTI LANGHE ARNEIS
Piedmonte, ITA

2025 POPPELVEJ 'BLUE ROSE CASE' CINSAULT
McLaren Vale, SA

2024 SINAPIUS 'CLEM BLANC' PINOT GRIS
Pipers Brook, TAS

2025 LITTLE FRANCES CHARDONNAY
Beechworth, VIC

2023 HENSCHKE 'KEYNETON EUPHONIUM' SHIRAZ BLEND
Eden Valley, SA

2022 PRESSING MATTERS 'R.S.139' RIESLING
Coal River Valley, TAS

**2015 CHÂTEAU COUTET 1ER GRAND CRU CLASSÉ SAUTERNES*
Barsac, France +$49

COFFEE/TEA

SOMMELIERS RESERVE

$195 pp

** NV PERRIER JOUËT 'GRAND BRUT'*
Épernay, FRA +$39

2018 JIM BARRY 'FLORITA' RIESLING
Clare Valley, SA

2021 CLOS CIBONNE TIBOUREN ROUGE
Provence, FRA

2024 FORADORI 'FONTANASANTA' MANZONI BIANCO
Trentino–Alto Adige, ITA

2024 COBAW RIDGE CHARDONNAY
Macedon Ranges, VIC

2008 RADIKON MERLOT
Oslavia, ITA

2023 RIDGESIDE ICEWINE VIDAL
Niagara Peninsula, CAN

**2015 CHÂTEAU COUTET 1ER GRAND CRU CLASSÉ SAUTERNES*
Barsac, France +$49

COFFEE/TEA

WELCOME

TO OUR CHEF'S TABLE