

M E G A L O N G

Friday February 6th

raw vegetables

beets, macadamia, horseradish, marigold

jaune flamme, pericon, cucumber

nv lacuesta vermouth blanco / fake vermouth

zephyr squash, basil, ricotta, nectarine, almond

'24 kenny wines riesling / grapefruit, chamomile, basil

our sourdough, cultured butter

murray cod, marron oil, sweetcorn, grits, oxalis

'23 riversdale chardonnay / butter thyme soda

lot 101 lamb, tomato, curry leaf, myoga, piccolima

'23 cos pithos rosso / apricot & green coriander seed

fig leaf, plums, berries, burnt meringue

'21 chateau la caussade semillon / cherry shrub, vanilla, black tea

menu \$189

pairing \$105

mixed \$95

0% pairing \$80