

MAXWELL WINES X FREYJA

NVS Sparkling on arrival

Edible oyster shell, oyster mousse pearl, oyster emulsion, caviar,
sea blight, costal herbs, kalamansi gel

Fermented buckwheat croustade, kombu-cured hiramasa kingfish,
sesame emulsion, apple gel, shaved radish

Jerusalem artichoke tartlet, puffed buckwheat, grilled daikon,
tarragon emulsion, lemon confit

Kangaroo tail, coriander, fermented mushroom emulsion

2025 Grenache Blanc, 2024 Chardonnay

~

Smoked rainbow trout, sour cream, chive, black garlic, dashi beurre
blanc, chive oil, crème fraîche, pickled shallots

Sourdough from Iris Bakery with house made cultured butter

2024 Tiers of Wisdom Grenache, 2024 Cabernet Franc

~

Wagyu short rib, beetroot, red currant, sake glaze, berry mole

2023 Eocene Shiraz, 2016 Minotaur Shiraz

~

Yoghurt sorbet, lemon eucalyptus, compressed apple,
kaffir lime leaf oil, Geraldton wax

Roasted banana, white chocolate ganache, banana miso fudge,
dark chocolate

Honey Mead

Menu subject to change