

MAXWELL WINES X ARTHUR

NVS Sparkling on arrival

Fermented buckwheat croustade, kingfish, sesame emulsion, apple gel
and shaved radish

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

2025 Fiano

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Kangaroo tartare with pickled kohlrabi, chive, eschalot on french toast
style sourdough, caramelized onion puree and crispy saltbush

Doughnut, filled with chicken liver parfait and confit quail leg rilette
with muscat jelly finished with Davidson plum powder

2025 Grenache Rose

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Smoked rainbow trout, chive and black garlic

2025 Grenache Blanc

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Bay bug brushed with carrot glaze cooked on hibachi grill,
with mussel butter sauce and kale

2024 Chardonnay

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Dry aged quail stuffed with mushroom duxelles, with braised silver
beet and seasonal vegetable and native thyme jus

2024 Tiers of Wisdom Grenache, 2024 Cabernet Franc

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Pastrami style short rib, burnt leek, cured egg yolk

2023 Eocene Shiraz, 2023 Minotaur Shiraz, 2016 Minotaur Shiraz

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White chocolate ganache, roasted banana miso fudge, dark chocolate

Petit four

Honey Mead

Menu subject to change