

## 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*

~

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*

~

Smoked rainbow trout, chive and black garlic

*2025 Grenache Blanc*

~

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

*2024 Chardonnay*

~

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*

~

Pastrami style short rib, burnt leek, cured egg yolk

*2023 Eocene Shiraz, 2023 Minotaur Shiraz*

~

White chocolate ganache, roasted banana miso fudge, dark chocolate

Petit four

*Honey Mead*

*Menu subject to change*