

Vue de monde

AMUSE BOUCHE

Oysters & lemon

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Crispy venison sandwich

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Pumpkin

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Smoked eel, white chocolate, caviar

Spanner crab, broccoli, beetroot, crustacean dressing

2009 *Feudi di San Gregorio 'Pietracalda' Fiano di Avellino DOCG Campania, Italy*

Pine mushrooms, walnuts, bird's cress, cona infusion

NV Toro Albalá Oloroso Viejo Montilla-Moriles Andalucía, Spain

Marron, beef tongue, brown butter emulsion

1994 Best's Riesling Great Western Victoria, Australia

Fried duck egg, lamb sweetbreads, pickled onion, truffle

2002 Moët & Chandon 'Cuvée Dom Pérignon' Épernay Champagne AOC, France

Cucumber sorbet, crushed herbs

Blue fin tuna toro, pork fat, spiced pear

2008 by Farr Pinot Noir 'Farrside' Sangreal Geelong, Victoria

Kangaroo, lemon pith, raspberry, kale, salt bush

2009 Carrick Pinot Noir Central Otago South Island, New Zealand

Blackmore wagyu beef cheek, radish, dill, caper, anchovy sauce

2006 Cantine Antonio Caggiano 'Taurasi Vigna macchia dei Goti' Taurasi DOCG Campania, Italy

ASSORTIMENT OF CHEESES

Petit Livarot washed rind

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Maffra cheddar

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Bleu d'Auvergne

2009 Domaine des Bernardins Muscat de Beaumes de Venise AOC Rhône Valley, France

House made lemonade, frozen toffee apple, popping candy

Lemon meringue ice cream, white chocolate, lemon curd, parsley

2005 Klein Constantia 'Vin de Constance' Constantia Coastal Region, South Africa

Tonka bean soufflé, smoked cocoa ice cream

NV Penfold Rare Tannin 'Grandfather' Multi-Regional, South Australia

A selection of coffee, teas, infusions & petits-fours

Whilst all care is taken, Vue de monde cannot guarantee any of our dishes are completely free from traces of nuts, gluten or shellfish products.