



WINE DINNER

SATURDAY, APRIL 5

Partnered with
Jason Parkes Customs

Crown & Thieves

the hatch

Black Swift
Vineyards

AMUSE BOUCHE

Fanny Bay Oyster

pomegranate and pink peppercorn mignonette | GF

Crown & Thieves Royal Scamp Bubbles

FIRST COURSE

Crispy Pork Belly

spiced apple and dried fig chutney, frisee
lettuce, black garlic puree | GF

Black Swift Screaming Frenzy

SECOND COURSE

Cured Smoked King Salmon

celeriac puree, green pea espuma, caviar garnish,
smoked red pepper gastrique | GF

Black Swift Chardonnay

PALETTE CLEANSER

Lemon Basil Sorbetto

VG • GF

MAIN COURSE

Sous Vide Lamb Rack

dukkha crust, dried fruit mustarda, creamy saffron
polenta, lamb demi glaze | GF

the hatch 2021 Dynasty Red

DESSERT COURSE

Chocolate Frangipane Tart

almond sable, orange curd, dark chocolate
ganache, candied orange wafer | GF

Crown & Thieves 2020 Dimber Mort