

\$88PP LOBSTER BANQUET MENU

\$88 PER PERSON - PRE-ORDER ONLY

90min Sitting for Wednesday NIGHT and Saturday LUNCH only

For the whole table to share, minimum of 2

TO START

Our shallot bread, miso butter

Sydney rock oyster, kumquat mignonette (+caviar 10ea)

MAIN TO SHARE

Half lobster Pasta

Extra Pasta +\$30

All Ala carte menu items are available to add on!

WINE PAIRINGS 150mL / 250mL / Bottle

2022 La Crema Monterey Chardonnay - California, US 24 / 39 / 115
Crisp, creamy, citrusy

2020 Les Allées du Vignoble Chablis - Burgundy, Fr 33 / 54 / 155
Mineral, apple, pears, lemons, light

2020 Pierrick Laroche Chablis Premier cru 'Butteaux' - Burgundy, Fr 49 / 79 / 235
Our signature pairing: much more length, fruit intensity and minerality

2020 Apsley Gorge Pinot Noir - Bicheno, Tas 39 / 65 / 190
An ex-lobster/abalone farmer that learnt to make Pinot Noir in Burgundy

2020 Domaine Fontaine Gagnard Bourgogne Rouge - Burgundy, Fr 40 / 55 / 200
Epic value red Burgundy from the famous Gagnard

WHISKY WITH YOUR LOBSTER?

That Boutique-y Whisky Company Puni Distillery 4yr (Italian/Sassicaia Cask) \$28
Ex-Sassicaia Casks (the most famous Cabernet Sauvignon in Italy)

TBWC Japanese #1 (21YR) Batch 2 \$65
Rumour has it to be Nikka casks = Value aged Japanese!

**Menu and pricing may be subject to change without notice. Menu is pre order only and limited.
Subject to availability.**

Gift voucher is not available for this banquet option