

the
MENU
PINOT & DUCK DINNER

CLEAR DUCK CONSUME

Semolina dumplings & wild mushrooms

Wine Match: Rosé 2024

DUCK & WALNUT RAVIOLI

fresh seasonal salad greens, single origin walnut oil dressing

Wine Match: Pinot Noir 2020

PEKING DUCK ROLLS

Crispy fried duck with cucumber & spring onions, plum sauce

Wine Match: Pinot Noir 2009

CONFIT OF DUCK

Seville orange glaze, braised red cabbage, pomme mousseline

Wine Match: Sandstorm Reserve Pinot Noir 2015

PLUM CLAFOUTIS

Served with maple syrup & cinnamon cream

Wine Match: Tickled Pink Late Harvest 2025

This menu has been carefully curated and will be served as published. Regrettably we are unable to cater to any special dietary requirements or offer substitutions.