



Starter

Beef fat potato roesti, creme fraiche, salmon roe

Tartare of Oyster Blade, cured egg yolk, mustard greens, crostini

2020 Clandestine Rose Tempranillo, WA

Entree

Brisket Pastrami, celeriac remoulade, hazelnuts

2020 Clandestine Pinot Grigio, SA

Second Entree

Ravioli of Braised Shin, creamed parsnip, fried onions

2019 Clandestine Malbec, WA

Main

Corned silverside, white sauce, baby carrots, sprout leaves, Dijon

2018 Clandestine Grenache, SA

Dessert

Churros fried in beef tallow, dark chocolate sauce

2019 Clandestine Shiraz, SA