



WINE EVENTS

WITH TYSON STELZER



APOGEE DELUXE VINTAGE BRUT 2013

Bruny Island Fried Oyster

STEFANO LUBIANA GRANDE VINTAGE 2007

Steamed Assorted Dumplings

Scallop dumpling

Crab & Salmon roe dumpling

Black truffle mushroom dumpling

CHARLES HEIDSIECK BLANC DE MILLENAIRES 1995

Crayfish – Tasmanian crayfish wonton soup

POL ROGER SIR WINSTON CHURCHILL 2002

BILLECART-SALMON CUVÉE NICOLAS FRANCOIS BILLECART 2002

Mount Buddha Chicken – oven roasted chicken fillets with diced coriander, fresh chilli, garlic & ginger in vinegar, garnished with sugar coated bok choy leaves

JANSZ SINGLE VINEYARD CHARDONNAY 2010

AGRAPART & FILS L'AVIZOISE BLANC DE BLANCS GRAND CRU EXTRA BRUT 2009

King Prawns – sautéed king prawns, sea urchin sauce and handmade egg noodles

EGLY-OURIET BRUT ROSÉ NV

KREGLINGER BRUT ROSÉ 2006

Peking Duck – roasted duck, steamed mandarin pancake, spring onion, cucumber and Hoï Sin sauce

HOUSE OF ARRAS EJ CARR LATE DISGORGED 2003

Wagyu Beef – wok seared sirloin, tossed with dried shallots, whole black beans, ground pepper, garlic, seasoned soya, shao xing rice wine and fresh snow peas; rice chicken, ginger, shallots and long grain rice