

EMBER

PARINGA ESTATE WINE DINNER

ON ARRIVAL

2022 Paringa Estate Cuvée Blanc

OYSTERS

Teriyaki glaze, cucumber, caviar
Lime & chilli, chuka wakame

Paired with 2022 Paringa Estate Viognier

SCALLOP CEVICHE

Finger lime, shiso cloud, squid ink cracker
Paired with 2025 Paringa Estate Chardonnay

OCTOPUS

Grilled grapes, sweet corn, raisins & herbs verde
Paired with 2022 Paringa Estate Pinot Noir

TO SHARE

HOUSE DRY AGED WAGYU MB5+

Miso jus, crispy kale
Paired with 2024 Paringa Estate Shiraz

SIDES

Roasted honey glazed carrot, burnt carrot hummus
Roasted Kipfler potato, rosemary salt
Baby gem, green goddess, pistachio

DESSERT

Callebaut Chocolate Crèmeux
Seasonal Berry Compote

