



An Intimate Wine Dinner

Penny Grant, Shaw + Smith · Chef Baxter Newstead

Ginger beer croustade

yellow fin tuna, cucumber, finger lime

Sourdough

burnt butter

2025 MMAD Rosé

Old-vine field blend — dry, saline & bright

Kingfish

mi-cuit, green mandarin, fennel, watermelon radish, lemon myrtle

2023 Shaw & Smith Lenswood Chardonnay

Stone fruit, marzipan & cool-season minerality

Duck

fermented blueberry, onion and fig parker roll, seasonal leaves

2024 Shaw & Smith Pinot Noir

Dark cherry, spice & brambly undergrowth

Australian cheese

preserves and crackers

2022 Shaw & Smith Balhannah Shiraz

Dried herbs, ripe black fruit & dense spice

On the night — a magnum of M3 to be won



Music curated by DJ Niki Dé Saint for Halcyon House
Amex +1.9% · Visa & Mastercard +1.25% · Weekend +10% · Public Holiday +15%