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**An Intimate Wine Dinner**  
*Giant Steps Yarra Valley · Chef Baxter Newstead*

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**Ginger beer croustade**

*Blue fin tuna, cucumber, finger lime*

**Choux buns**

*Smoked salmon roe, creme fraiche*

**Giant Steps Yarra Valley Rose'**

*Wild strawberry and rosewater, with refreshing acidity and hints of citrus.*

**Spanner Crab**

*Corn, koshihikari rice, lime (gf)*

**Giant Steps Circle of Fifths Chardonnay**

*White nectarine and citrus, with lemony acidity, sea spray and a touch of cashew.*

**Fish of the Day**

*Carrot, sunrise lime, ginger, vermouth beurre blanc (gf)*

**Giant Steps Applejack Vineyard Chardonnay**

*Citrus pith, apple skin and flint, with a long line of acidity and mineral drive.*

**Northern Rivers Duck**

*Fermented blueberry, onion and fig parker roll, seasonal leaves*

**Giant Steps Sexton Vineyard Pinot Noir**

*Cherry and wild raspberry, complex and intense, with focus and precision.*

**Australian cheese**

*Preserves and crackers*

**Giant Steps SCG' Syrah Carignan Grenache**

*Dark fruits and spice, with blood plum and savouriness framed by grippy tannins.*

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