

Sage

Spring Tasting Menu

Standard Wine Pairing \$60

**Premium Wine Pairing \$95*

malted baps + treacle butter + LP's mortadella
taramasalata + potato chips + asparagus + smoked roe

cured & smoked ocean trout + rockmelon + myrtle yoghurt

2021 Mt Majura Riesling

**2017 Marcel Deiss Riquewihl*

kohlrabi + peas + grapes + summer squash + sorrel

2020 'Welkin' by Aphelion Chenin Blanc

glazed lamb ribs cooked over coals + cashew butter + saltbush furikake

2017 Charles Melton 'La Belle Mere' GSM

**2015 Chevrot & Fils 'Vielles Vignes' Santenay*

barramundi + scallop + tomato + lemon myrtle

2018 Collector 'Lamp Lit' Marsanne

**2018 Tapanappa Chardonnay*

blood orange ice + sheeps yoghurt + candied sorghum

2021 Frogmore Creek Iced Riesling

**2013 Terre a Terre Botrytis Pinot Gris*