

# Sage

## Tasting Menu

*Standard Wine Pairing + \$60*

*\*Premium Wine Pairing + \$95*

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

burrata + tomato + grapes + pepita crunch

*2020 'Welkin' by Aphelion Chenin Blanc*

cured & smoked ocean trout + rockmelon + myrtle yoghurt

*2021 Mt Majura Riesling*

*\*2017 Marcel Deiss Riquewihr*

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 broth + leek oil

*2018 Collector 'Lamp Lit' Marsanne*

*\*2018 Tapanappa Chardonnay*

cherry ice + sheeps yoghurt + candied sorghum

*2021 Frogmore Creek Iced Riesling*

*\*2013 Terre a Terre Botrytis Pinot Gris*