



**MLA EVENT
27 MAY 2022**

DINNER SET MENU

HAMACHI TARTARE

Avocado | yuzu kosho | trout roe



SEARED POMMERY & ROSEMARY WAGYU FLANK 7+,

Wilted spinach & garlic | Honey roasted red pepper coulis | Micros coriander | peas
Mascarpone and garlic Cassava | Chimichurri



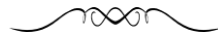
8 HRS SLOW BRAISED BLACK ANGUS BEEF SHANK

Onion Balsamic thyme | Smoked salt foie gras | Baked Burned Carrot | Courgette & leeks.



GRILLED WAGYU 5+ SIRLOIN,

Grilled Oyster Mushroom | Aromatic herbs | Four cheese tortellini | Sambuca
Fennel & Leeks cream



VANILLA BLANC

Strawberry consommé | vanilla flexi panna cotta | Shiso gelee



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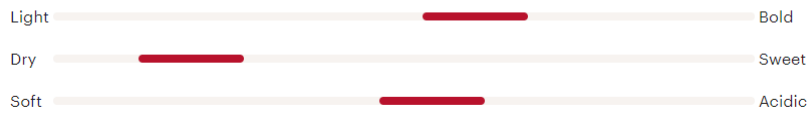
DINNER SET MENU

HAMACHI TARTARE

Avocado | yuzu kosho | trout roe

TYRRELLS WINES / OLD WINERY CHARDONNAY 2017

What does this wine taste like?

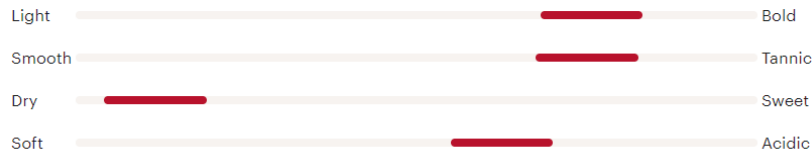


SEARED POMMERY & ROSEMARY WAGYU FLANK 7+,

Wilted spinach & garlic | Honey roasted red pepper coulis | Micros coriander | peas
Mascarpone and garlic Cassava | Chimichurri

TYRRELLS WINES / OLD WINERY CABERNET SAUVIGNON 2017

What does this wine taste like?





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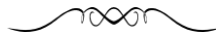
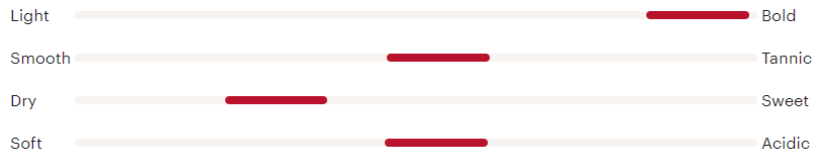
DINNER SET MENU

8 HRS SLOW BRAISED BLACK ANGUS BEEF SHANK

Onion Balsamic thyme | Smoked salt foie gras | Baked Burned Carrot | Courgette & leeks.

TYRRELLS WINES / OLD WINERY SHIRAZ 2020

What does this wine taste like?

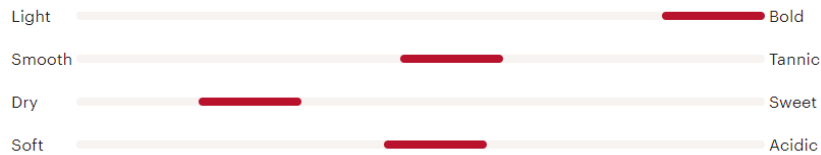


GRILLED WAGYU 5+ SIRLOIN,

Grilled Oyster Mushroom | Aromatic herbs | Four cheese tortellini | Sambuca Fennel & Leeks cream

TYRRELLS WINES / RUFUS STONE HEATHCOTE SHIRAZ 2014

What does this wine taste like?



VANILLA BLANC

Strawberry consommé | vanilla flexi panna cotta | Shiso gelee