PALETTE

Brickman® Wonders of the World
Tasting Menu

***Snacks**
Inspired by the Tokyo Subway
NV Mumm Tasmania Brut Prestige, Northern Tasmania TAS
~ NV Maison Mumm Cuvee 4.5, Verzenay FR

***Bread with Native Café de Paris Butter**

***Dutch Crème Potato grown by Prestige**
Jervis Bay mussels *(A)*, sea lettuce, ice plant, sea grapes, garums
Inspired by Big Ben
2024 Thomas Wines Braemore Semillon, Hunter Valley NSW
~2021 Tyrrell's Vat 1 Semillon, Hunter Valley NSW

Brisbane Valley Quail farmed by Duncan
Pepe Saya milk, radish, Iberico ham
Inspired by the Statue of Zeus
2023 Warramate Marsanne Roussanne, Yarra Valley VIC
~2024 MMAD Vineyards Chenin Blanc, Blewitt Springs SA

Northern Rivers Chicken Liver farmed by Jeremy Cruickshank
Pixel bakehouse brioche, quatre epices, mandarin, foie gras
Inspired by the Pyramids of Giza
2021 La Petite Mort Qvevri Gentil Gewürztraminer Muscat, Granite Belt QLD
~2023 Weingut Huls Kabinett, Mosel DE

***Fish** *(A)* **Line Caught by Luke Bucholz**
Monsieur Paul's sauce Veronique
Inspired by the Arc de Triomphe
2024 Warramante Chardonnay, Yarra Valley VIC
~2022 Orlando Lyndale Chardonnay, Adelaide Hills SA

***Stanbroke Sanchoku Wagyu farmed at the Chinchilla Station**
pastrami spice, swiss, rye, sauerkraut
Inspired by The Brooklyn Bridge
2023 Margan Broke Fordwich Shiraz Hunter Valley NSW
~2022 Henschke Keyneton Euphonium, Barossa Valley SA

***Little Cocoa chocolate hand made by Alicia Chapman**
honey cake,condensedmilk,strawberry
Inspired by Faberge Eggs
2024 Whistler Wines Fruit Tingle, Barossa Valley SA
~2021 Toro Albala Don PX, Montilla-Moriles ES

Donut
Miso, Davidson Plum, urn aged honey
Inspired by The Golden Gate Bridge

Menu *100 / 150
Beverage Pairing *70 / 90
~ Premium Beverage Pairing *90/ 130
pairings are half measure serve

please notify us if you have any allergies or dietary requirements

Seafood Origin Label
(A) Australia
(I) Imported
(M) Mixed