

APPELLATION®



Chef **Kyle Johns** leads the most exciting new brigade in the Barossa. His South African heritage layers generous flavour with a modern style honed in Sydney and fired by a passion for sublime local produce.

Sommelier & restaurant manager **Geoffrey Hunt** marches to the beat of global beverage diversity. His list and cellar are ripe for an oenophile adventure or an indulgent surrender to the Barossa.

Kyle and Geoff invite you to their culinary celebration of Barossa, a community utterly devoted to the art of eating drinking and living well.

Appellation menu \$105pp

additional course \$15pp

regional wine pairings \$45pp

oysters, mignonette

introduction

pickled **beetroot**, cheese, vino cotto, cardamom
+ smoked **duck**

scallop, green apple, macadamia

venison, shiitake, black pepper, carrot

congo potatoes

mustard verjuice

davidson plum, burnt milk, hazelnut

section 28 **lupo** / la vera belmondo **blue** / **delice des cremiers**

fruit bread, cracker, pear chutney

conclusion