

SENSORY DINING

with The Gantry x Archie Rose

Six course 200

Freshly shucked Sydney rock oysters, raspberry and gin mignonette
Gin-cured Spencer Gulf Kingfish, beetroot and seaweed
Archie Rose Gin and Sparkling Wine with raspberry and finger lime

Pan roast snapper with finger lime beurre blanc and zucchini

Roast duck breast with white asparagus, nettle and juniper
BK Wines Carbonic Pinot Noir

Paroo kangaroo cooked over charcoal with corn,
white polenta and whiskey BBQ sauce

Passion fruit, rye and white chocolate s'mores
Passionfruit and Archie Rose White Rye cocktail

Chocolate, dulce de leche, cocoa nibs and malt whiskey ice cream
Spiced Old Fashioned with Archie Rose Rye Malt

