

THE SEASON OF
*White
Asparagus*

SAT 16 MAY | 6.30PM - 10PM

*Wine Pairing additional \$40 per pax (90ml)

SOUP

White asparagus velouté, toasted pine nuts,
herb oil with butter croutons

**Tiki Single Vineyard Sauvignon Blanc, New Zealand*

MAIN COURSE

Slow poached white asparagus, served with boiled potatoes,
honey-glazed ham, egg & classic housemade Hollandaise Sauce

**Bardos Verdejo, Rueda, Spain*

OR

Slow poached white asparagus, served with boiled potatoes,
smoked salmon & classic housemade Hollandaise Sauce

**Joseph Drouhin Laforet Bourgogne Pinot Noir*

DESSERT

Classic Dutch Appeltaart made with rich traditional
roomboter pastry, filled with spiced apples

**De Bortoli 'Noble One' Botrytis Semillon, Australia*