

BRASSERIE on the EIGHTH

Henschke Wine Dinner
30th May 2025

AMUSE BOUCHE

Red Prawn Tartare | White Asparagus | Olive Oil Caviar

Pinot Gris, "Innes Vineyard" 2023

FOIE GRAS

Seared Duck Liver | Topinambur | Grapefruit Reduction | Espellete pepper

Semillon, "Louis" 2023

Pigeon Royal

Risotto | Petit Pois a la Francaise | Butternut Squash

Grenache Mataro, "Johann's Garden 2020

Shiraz blend, Keyneton Euphonium 2019

Beef Tenderloin

Bone Marrow Crust | Zucchini Flower | Fondant Potato | Sauce Bordelaise

Shiraz, "Tappa Pass" 2021

Cabernet Sauvignon, "Cyril Henschke" 2018

French Cheese Plater

Brie de Meaux, Comte, Roquefort with Condiments