

Sydney Restaurant Group

Chef Signature Dinner

Tuesday 22nd October 2024

Five Course Menu | 95 per person

Wine Match | 55 per person

COURSE 1

THE FENWICK – JOHN COLLINS

ULLADULLA YELLOWFIN TUNA CRUDO

Stracciatella, white balsamic, bottarga (gf)

2017 Tyrrell's 'Belford' Semillon, Hunter Valley, NSW

COURSE 2

RIPPLES CHOWDER BAY – ROBERTO PERCHIAVALLI

WAGYU BEEF PICANHA TATAKI

Pickled cucumber, goat curd, charcoal oil, caviar (gf)

2022 La Ficelle - Saint-Pourçain AC Gamay-Pinot Noir, Loire, France (Served Chilled)

COURSE 3

MANTA – CALVIN KATZ

ABROLHOS SCALLOP SALTIMBOCCA

Cavalo nero, pancetta, sage, Beurre noisette (gf)

2022 Voyager Estate Chardonnay, Margaret River, WA

COURSE 4

NOI – OMAR ELSAYED

WHITE PYRENEES LAMP RUMP

Zucchini, nduja hollandaise, lamb jus (gf)

2021 Thymiopoulos 'Alta' - Naoussa PDO Xinomavro, Macedonia, Greece

COURSE 5

RIPPLES LITTLE MANLY – BEN ELLIOTT

VALRHONA CHOCOLATE CRÉMEUX

Miso dulce de leche, coconut ice cream, matcha espuma, biscoff crunch (v)

NV Stanton & Killeen Classic Muscat, Rutherglen, VIC

RIPPLES
CHOWDER BAY

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) CONTAINS NUTS
ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65%
PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.