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## ADAM GOODES

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### Entrée

**Confit Tasmanian salmon, summer vegetables,  
Cape Grim ox tail, Dalrymple Pinot Noir vinaigrette**

*2018 Stefano Lubiana Riesling, Derwent River*

*2017 Tolpuddle Chardonnay, Coal River Valley*

### Main

**Slow cooked Robbins Island sirloin, Mona miso,  
green lip abalone, shiitake, coastal greens, Shima wasabi**

*2013 Stefano Lubiana Reserve Merlot, Derwent River*

*2017 Dalrymple Tasmanian Blend Pinot Noir, Tasmania*

### Cheese

**Pyengana Cloth Bound Cheddar, Willie Smith's cider jelly,  
Tasmanian honey, charcoal lavosh**

*2017 Willie Smith's Kingston Black Cider, Huon Valley*

*2017 Bay of Fires Pinot Noir, Tasmania*

### Dessert

**Lark whisky & hazelnut black pearl,  
textures of chocolate, late summer berries**

*Perfume bottles of whisky*

*Lark Classic Cask Whisky, Tasmania*

Dinnerware from the new David Jones collection, designed in collaboration  
with Robert Gordon. Glassware from the Riedel and David Jones collection.  
Cutlery from the David Jones collection.

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