



CHÂTEAU FIGEAC & ADAM SANDERSON

Petit Tracteur

16.10.18

Champagne Brimoncourt Brut NV

Cured duck fish on puffed squid ink with tarragon, spring pea tartlets and Main Ridge goats' cheese

Château Figeac 2012 & 2011

Salt baked celeriac with oyster mushroom, beetroot and malt

Château Figeac 2010 & 2009

Flinders Island lamb rack and sweetbreads with wild onion, brown butter baby turnips and samphire

Château Figeac 2005 & 1985

Kangaroo en croûte with pepperberry, native thyme and Alambra farm's grilled greens

Café et Thé

Mignardises

CHEF: ADAM SANDERSON

HOST: GRAHAM KINSEY