



GIA AT ARU

Peanut | Vietnamese Spices

Abalone | Fermented Tomatoes

Local Clams | Coconut

Mackerel | Fermented Mustard Leaves

2023 Crawford River 'Beta' Sauvignon Blanc Semillon, Henty, VIC

Asparagus | Squid

2025 MMAD Vineyards Chenin Blanc, Adelaide Hills, SA

King Prawn | Green Chilli

2020 Mac Forbes 'Little Yarra' Chardonnay, Yarra Valley, VIC

Duck | Tea Broth

2025 Sorrenberg Gamay, Beechworth, VIC

Wagyu | Fermented Shrimp Sauce

2022 Hickinbotham 'The Nest' Cabernet Franc, McLaren Vale, SA

Fermented Rice | Apricot Vinegar

Burnt Sourdough | Vegemite

Chambers Grand Muscat, Rutherglen, VIC

Petit Four

Tasting menu | \$235pp

Beverage pairing | \$125pp