

WORKSHOP

KITCHEN

Est. 1986

WORLD'S BEST BEEF & WINE


Degustation Dinner

On Arrival

Topper's Mountain 2017 Pinot Noir Chardonnay M.T. Brut Nature
OR *New England Brewing Night Hunter Lager*


First Course

Classic Steak Tartare

Black Angus Rump Cap, eschallots, mustard, cornichon, capers, parsley, Worcestershire sauce, egg yolk, potato crisps 
Topper's Mountain 2021 Hill of Dreams


Second Course

Wagyu Kushiyaki

Wood Grilled Pure Bred Wagyu Tri Tip MS+8-9, sake, Japanese Tare glaze, grilled shallots, sansho pepper 
Topper's Mountain 2017 Touriga & Tintas


Third Course

Braised Deckle Risotto

Pure Bred Wagyu Deckle MS+6-7, Topper's Mountain Nebbiolo, Carnaroli rice, Grana Padano 
Topper's Mountain 2022 Nebbiolo

Fourth Course

Wood Grilled Oyster Blade Steak

Pure Bred Wagyu MS+8-9, smoked eggplant puree, preserved lemon, coriander seed & carrot dressing 
Topper's Mountain 2016 Tannat

Fifth Course

Sussex Pond Pudding

Steamed lemon, apple & muscovado pudding, suet pastry, vanilla cream
Topper's Mountain 2012 Vintage Touriga Nacional

\$225 per person | Bookings : 6766 7000

