



# BARTENDER VS CHEF DINNER

*Wednesday 3rd July*

## TO START

Flinders Sourdough, whipped beef fat butter

Sher Wagyu MS7 tartare, rice cracker

Cape Grim Grass Fed tartare, beef fat lavosh

## JUS A SIP

Belvedere Single Estate Rye Vodka 'Lake Bartezeck', sugo,

beef jus, Pedro Ximénez, muscatels

## MAINS

Rangers Valley Bavette MS5+, parsnip

O'Connor Beef Grass Fed Scotch, pumpkin

Red wine jus & Béarnaise

## SALT OF THE EARTH

Biltong fat washed Makers Mark, Laphroaig 10yo,

honey, cherry, plum bitters

## TO FINISH

Bread & Kobe fat pudding, vanilla custard

Candied Carpaccio ice cream, set consommé

## THE BUNNINGS MARTINI

Butter & beef fat washed Glenmorangie 10yo, charred onion vermouth

