

Meet the Maker Dinner Series

“LES CHAMPAGNES JEEPER”

& Autumn Celebration Menu by Romain Bapst

THURSDAY 28th FEBRUARY & FRIDAY 1st MARCH

6.30pm for 7pm

MENU

A glass NV Champagne Jeeper Grand Assemblage & Appetizer on arrival

Baguette & Lutèce truffle butter

Première Assiette

Warm Guinea-Fowl & foie gras “en croute” the last Manjimup black truffle, celery & apple ragout

NV Champagne Jeeper Jeeper Grand Assemblage

Deuxième Assiette - Second course

New season Moreton bay bug “Boudin”, Champagne sabayon & baby leek

NV Champagne Jeeper Naturelle Brut

Troisième Assiette – Third course

Free range duck slow roasted with Serpolet thyme, potato & crème fraiche galette, two pepper sauce

NV Champagne Jeeper Grande Réserve

Le Dessert

Doyenne de Comice pear, poached with vanilla bean & Champagne

NV Champagne Jeeper Grand Rosé

The 4 Course Dinner, Appetizer & Matching Champagne Jeeper 165.0

Menu subject to market availability
Vegetarian menu available
Payment required at time of reservation