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## Champagne Masterclass Menu

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### PIERRE GERBAIS L'OSMOSE EXTRA BRUT

100% Chardonnay

*Green pea pannacotta, crisp serrano ham, edamame, manchego tuile*

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### FREREJEAN FRERES PREMIER CRU BRUT NV

50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier

*Grilled Qld. Moreton Bay bug thermidor*

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### PIERRE PAILLARD LA GRANDE RECOLTE VINTAGE 2006

50% Chardonnay, 50% Pinot Noir,

*Miso glazed butternut pumpkin, poached chicken,  
macadamias, nashi pear*

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### AR LENOBLE TERROIRS ROSE NV

80% Chardonnay, 20% Pinot Noir

*Roast duck, blood plum sauce, baby beets, wild rice*

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### PHILIPPE FOURRIER BRUT ROSE SAIGNEE NV

90% Pinot Noir, 10% Chardonnay

*Mille-feuille white peach, raspberry, Arlette biscuit, rose custard*