



## MODERN STEAK

Welcomes Rancher's Leo Johnson & Justine Berry  
from Flaghill Ranch

### Course 1

Grass-fed Tartare & Bone Marrow

Pairing - Pinot Noir - Andreas Bender, Pfalz, GER

### Course 2

"Mini" Flaghill Grass Fed Beef Dip with Grassfed Tallow Fries

Pairing - Grenache - Edetria via Edetana, Terra Alta, SPN

### Course 3

"Flaghill Grass-fed Steak" with Chef Sides

Pairing - Tempranillo - Petit Vega, 18 Messes, R.D.D, SPN

### Course 4 - Carrot Cake

Pairing - Massolino, Moscato d'Asti, Piedmont



NOT ALL INGREDIENTS ARE LISTED ON THE MENU - PLEASE INFORM SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

**\$124 per person plus gratuity & GST**