



# The NIDO Experience

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## MENU

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### *Smoked Eel & Fennel*

Eel Rillette | Eel Jelly | Beetroot Puree | Eel Tuile | Compressed Fennel

**PAIRING SUGGESTION: THE SPRUIKER PINOT GRIS**



### *Kangaroo & Pepperberry*

Soy Dressing | Egg Yolk Jam | Caramelized Onion Puree | Brioche Cris |  
Candy Beetroot | Guindillas | Pepperberry Cured Kangaroo | Pepperberry Smoked

**PAIRING SUGGESTION: LA FRANCESA SAVAGNIN**



### *Scallop & Kimchee*

Mussels | Pippies | Sea Urchin | Kimchee Butter |  
Razor Clam | Kimchee Foam | Edamame | Spring Onion

**PAIRING SUGGESTION: ROSIE MAY CHARDONNAY**



### *Pork Jaw & Heirloom Radish*

12 Hour Cooked Pork Jaw | Pork Skin Crumb | Black Garlic Puree | Guanciale

**PAIRING SUGGESTION: THE EAST END ROSÉ**



### *Duck & Butternut*

Dry Aged Duck Breast | Pickled Butternut | Butternut Puree |  
Macadamia Pangritata | Shallots | Duck Jus

**PAIRING SUGGESTION: FRANCIS JOHN PINOT NOIR**



### *Ruby & White Chocolate*

Rose Water Macerated Berries | Red Velvet Cake |  
White Chocolate Mousse | Strawberry Puree | Milk Crumb | Ruby Tuile

**PAIRING SUGGESTION: THE LAST HURRAH SPARKLING**

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# G O L D I N G