



THE NIDO EXPERIENCE

MENU

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

G O L D I N G