

TORBRECK WINE DINNER

Bringing a taste of the Barossa Valley to the heart of Sydney, this is the first event of the year in our 'Australian Icons Series' at Glass Brasserie. \$195 per person

SYDNEY ROCK OYSTERS WITH CAVIAR

Oscietra Caviar

Champagne Forest-Marie

CHARGRILLED FREMANTLE OCTOPUS

Miso Macadamia Cream, Shishito Pepper, Sobrassada

2024 Steading White

DUCK DUO

Dry-Aged Duck Breast, Confit Leg Croquette,
Agrodolce, Plum Jus

*2024 Harris Grenache
2023 Steading GSM*

BRAISED ROLLED LAMB NECK

Charred Cabbage, Herb Salad

*2024 Gask
2024 Struie*

CHEESE PLATE

Aged Cheddar, Pecorino Romano

*2023 Factor
2017 Factor – Museum Release*

glass



TORBRECK

BAROSSA VALLEY