

# Lalla Victoria

RESTAURANT

## SAMPLE MENU & WINE PAIRING

### GARDEN TART

GRILLED OYSTER, WARRIGAL, HORSERADISH, BLOOD LIME,  
FRAGRANT HERBS FROM THE GARDEN

*2021 Bird in Hand Sparkling 'O'*

MULLET, FERMENTED TOMATO, FIG, TASMANIAN PEPPERLEAF

*2023 Bird in Hand Nero Rosé*

WALLABY, MUNTARIS, YEAST GARUM, SMOKED MUTTON BIRD  
CROISSANT, FERMENTED GARDEN BUTTER

*2021 Bird in Hand Syrah*

COD, KUTI XO, MACADAMIA, SAMPHIRE, DAYLILY  
POTATO PANCAKE, SMOKED COD, PICKLES

*2021 Nest Egg Chardonnay*

*2021 TED Chardonnay*

DUCK, BLACKENED BANANA, BUSH TOMATO  
DUCK LEG, GRAPE LEAF

*2016 Nest Egg Cabernet Sauvignon*

*2013 Marie Elizabeth Cabernet Sauvignon*

SUSIE'S GRILLED ROSES, STRAWBERRY, QUANDONG, RICOTTA, ANISE MYRTLE  
SHEOAK, BARLEY KOJI, GRILLED CHERRY

*2019 Jurtschitsch Ried Loiserberg Spatlese Riesling, Austria*

WATISO ICE CREAM SANDWICH  
SOUR APPLE AND MARIGOLD

FOOD MENU \$195

WINE PAIRING MENU \$95 (OPTIONAL)