



NOBU X PETALUMA

1ST COURSE

Salmon Tartare with Caviar

Croser Sparkling NV

2ND COURSE

Butter Lettuce Salad, Wasabi & Yuzu

Petaluma 'Hanlin Hill' Riesling 2023

3RD COURSE

Whitefish Dry Miso

Petaluma 'Piccadilly' Chardonnay 2023

4TH COURSE

Chef's Nigiri Selection

Petaluma 'White Label' Rosé 2021

5TH COURSE

Black Cod Miso

Petaluma 'B+V Vineyard' Shiraz 2021

6TH COURSE

Beef Tenderloin, Truffle Amazu

Petaluma 'Evans Vineyard' Cabernet Merlot 2019

DESSERT

Whisky Cappuccino

Petaluma 'Hanlin Hill' Cane Cut Riesling 2018

\$230 with Petaluma wine pairings

Menu is a sample only and is subject to change. Should you have any special dietary requirements or allergies please let us know. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).
Crown practises responsible service of alcohol.