

# **ORIGIN GRILL**

## BASS PHILLIP WINE DINNER

In collaboration with



WINEPORTAL

# Bass Phillip Wine Dinner

## 5 Course Set Menu by Chef Simon Bell



ORIGIN  
Grill



### Welcome Drink

*NV Charles Heidsieck, Brut Reserve*

### First

#### Hokkaido Scallop Crudo

Vierge Salsa, Finger Lime, Citrus & Sea Salt Tuille

D, G, SH

*2023 Bass Phillip, 'Estate' Chardonnay*

### Second

#### Butter Poached Sustainable Murray Cod

Lemon Gel, Dill Beurre Blanc, Dill Oil

*2023 Bass Phillip, 'Premium' Chardonnay*

### Third

#### Charcoal-Fired Iberico Pork Loin

Pommery Mustard, Charred Cabbage, Pickled Cauliflower, Black Garlic Emulsion

A, P

*2023 Bass Phillip, 'Estate' Pinot Noir*

### Fourth

#### Sanchoku Grass Fed Organic Tenderloin

Charred Shallot, Mushroom Duxelles, Hazelnut Tarator, Red Wine Jus

A, D, P, T

*2023 Bass Phillip, 'Premium' Pinot Noir*

### Dessert

Strawberry Compote, Crème Pâtissière, Elderflower Raspberry Soup, Pavlova

D, E, G, T