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DAY III

15 / 06

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Today becomes the stage for a bold communion of cultures, as the rule-breaking artisans of ALT Pasta Bar descend from Niagara Lane to ignite a lunch of fusion and flair. For one day only, Italian indulgence and Korean ingenuity entwine beneath our famed chandelier, culminating in a meticulously curated menu crafted solely for this occasion. This is no ordinary lunch, it's a sensorial crescendo closing Jackalope Weekend with a final act of culinary theatre, where boundaries dissolve and flavour becomes pure expression.

SNACKS

Wagyu tartare, duck fat kataifi, charcoal mayo, chive pesto
Chestnut agnolotti, Flinders truffle, duck tea

ENTRÉE

Scallop crudo, preserved persimmon, dashi pearls

MAINS

Squid ink spaghetti, spanner crab, bisque, pastrami powder
Porchetta, Jerusalem artichoke purée, cime di rapa, salsa verde

DESSERT

Tiramisu, Chestnut Crème, mascarpone, tonka bean

*Please note: as this is a set menu, dietaries cannot be accommodated.

WINE PAIRING 85.0

Head Winemaker Geraldine McFaul and Food and Beverage Director Tanguy Charbonnet invite you on a journey of deliberate seduction and sensory precision. Each wine is selected not only for balance and structure, but for the way it romances the plate - drawing out nuance, deepening flavour, and echoing the dish in tone and texture. A curated dialogue between glass and gastronomy.