

27 AUGUST 2026



WINE TASTING MENU

THE RASMUS x ATARAXIA



WELCOME DRINK

Ataraxia Sauvignon Blanc 2026

ENTRÉE

Charred cauliflower, whipped amasi, smoked almond crumb, golden raisins, verjuice dressing and pickled mustard seeds.



Paired with: Ataraxia Chardonnay 2023 (Limited Release)

SECOND COURSE

Grilled asparagus wrapped in Parma ham, goat's cheese, hollandaise sauce and fresh watercress.



Paired with: Ataraxia Chardonnay 2024

PALATE CLEANSER

LEMON AND MINT GRANITA.

MAIN COURSE I

Pork fillet with apple and sage purée, caramelised shallots, potato gratin and a cider reduction.



Paired with: Ataraxia Pinot Noir 2024 & Ataraxia Pinot Noir 2016

MAIN COURSE II

Slow-braised oxtail in a red wine and thyme jus, served with creamy Parmesan potato mash.



Paired with: Ataraxia Serenity 2021

PALATE CLEANSER

Vanilla bean panna cotta with toasted hazelnuts and strawberry coulis.



ATARAXIA