



QT AND CHAMPAGNE PERRIER-JOUËT PRESENT THE ART OF TASTING,
A FOUR COURSE FEAST IN CELEBRATION OF THE CRAFT OF FLAVOUR

Culinary talent from four of our most adventurous
venues have created an effervescent exploration with
Champagne Perrier-Jouët.

Mushroom Crostata \$59

*By QT Canberra Executive Chef,
Josh Smith-Thirkell*

Duck à l'Orange \$71

*By QT Sydney Executive Chef,
Michael Box*

Wood-Roasted Marron +
Smoked Tomato, Basil and
Lemon Butter \$81

*By QT Perth Executive Chef,
Nic Wood*

Apple Crumble Soufflé \$41

*By QT Melbourne Executive Chef,
Andy Harmer*

**All dishes paired with a glass of Perrier-Jouët Grand Brut.*

FEELING LUXE?

Ask our friendly team about the perfect prestigious pairing

Perrier-Jouët Blason Rosé, \$125

Perrier-Jouët Blanc de Blanc, \$245

Perrier-Jouët Belle Epoque Rosé, \$515



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Experience Yamagen Executive Chef
Adam Lane's effervescent exploration with an
exclusive Champagne Perrier-Jouët pairing.

Seared Huon salmon belly, kara sumi,
edamame, ume shiso pickled cucumber

By Yamagen Executive Chef, Adam Lane

*Feeling luxe (by the bottle) paired with Perrier-Jouët Belle Époque \$495
By the glass paired with Perrier-Jouët Blanc de Blanc \$55*