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RESTAURANT

## MIXOLOGY MASTERCLASS MENU AUGUST 6<sup>TH</sup> 2017

**Duck Liver parfait with pedro ximenez jelly, pickled cauliflower,  
cornichons and toasted brioche**

*Cocktail – Ron Zacapa mandarin & coconut cobbler with  
muddled mandarin and coconut syrup*

**Beef Ribs, malt and honey sauce with siracha slaw**

*Cocktail – Johnnie Walker Double Black Label highball with salted  
caramel syrup and topped with soda water*

**Taco farm half chicken infused with Darjeeling black tea accompanied  
by celeriac, purple carrots and cured lemon**

*Cocktail – Tanqueray No. 10 tea trader mixed with smoked lemon juice,  
tea syrup and chamomile perfume*

**Crème Brulee**

*Cocktail – Bundaberg Small Batch Pear and Bay old fashioned  
accompanied by pear and bay syrup*