

*a tale of two kitchens*  
**WHEN FRANCE MET JAPAN**

STEP INTO A WORLD WHERE  
FRENCH FINESSE MEETS JAPANESE PRECISION  
AT THE CRAFTERS HOTEL.

THIS EXCLUSIVE ONE-NIGHT-ONLY DINING  
EXPERIENCE UNITES TWO CULINARY CULTURES  
IN A SIX-COURSE CELEBRATION OF  
CRAFTSMANSHIP, FLAVOUR, AND ARTISTRY.

EACH DISH REIMAGINES CLASSIC FRENCH  
TECHNIQUES THROUGH THE ELEGANT  
RESTRAINT AND BALANCE OF JAPANESE  
CUISINE, CREATING A MENU THAT FEELS  
BOTH REFINED AND DARINGLY ORIGINAL.

SIX COURSES PAIRED WITH PREMIUM FRENCH  
WINE AND SAKE FROM JAPAN, CAREFULLY  
CURATED TO ELEVATE THE JOURNEY.

LED BY HEAD CHEF MAT GRANT  
ENJOY AN UNFORGETTABLE EVENING OF  
GLOBAL GASTRONOMY IN THE HEART  
OF THE ADELAIDE HILLS.

**WEDNESDAY MAY 13, 2026 | 6.30PM | \$295PP**  
**SIX COURSE MENU + PAIRED WINE AND SAKE**

**TASTING  
AUSTRALIA**

Presented by JOURNEY BEYOND

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*Snacks*

**TONKATSU PORK BALLOTINE**  
TARRAGON MAYONNAISE, YUZU-SESAME

**BLUE SWIMMER CRAB TAIYAKI**  
PRAWN CHILLI VINEGAR SEASONING, ROE, COMTÉ  
CUSTARD

*Courses*

**SMOKED MISO & CHICKEN CONSOMMÉ**  
WHITE SOY, SCALLOP, KAFFIR LIME OIL

**LIGHTLY CURED TUNA SASHIMI**  
SPLIT BUTTERMILK EMULSION, WASABI TOBIKO,  
CUCUMBER

**FIRE-ROASTED OCTOPUS**  
YUZU KOSHO, WHITE SOY-MISO GLAZE, SOUBISE

**CHAWANMUSHI OF ABELSWAY CHICKEN & PORCINI**  
ROE, DILL-NORI MAYONNAISE, FERMENTED CREAM

**WAGYU RUMP CAP**  
SOBA NOODLE, EDAMAME, NDUJA-NORI BUTTER, SMOKED  
VELOUTÉ, COASTAL GREENS, BLACK GARLIC WAFER

*Dessert*

**MATCHA & EARL GREY DUCK EGG BRÛLÉE**  
MISO-NORI LANGUES DE CHAT

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