



NOBU X PENFOLDS COLLABORATION 2025

MAKING REMARKABLE WINES SINCE 1844

# NOBU | PENFOLDS

\$295<sup>PP</sup> with Penfolds wine pairings

The Penfolds logo is written in a red, cursive script font. A horizontal red line is positioned to the left of the logo, and a vertical red line is positioned above it, forming an L-shape that frames the logo.

Menu is subject to change. Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

Crown practises responsible service of alcohol.



## SANTEMORI

Tasmanian Oyster with Tosazu Jelly, Yellowtail Tartare with Wasabi Soy and Caviar,  
Crispy Yuba Sandwich with Sesame Miso Snow Crab and Finger Lime Salsa  
*Penfolds X Thienot Nv Rose*

## WHITEFISH YUZU AJI LIMO SALAD

Whitefish Sashimi, Yuzu Honey Aji Amarillo Dressing, Sliced Red and Yellow Capsicum,  
Sliced Red Onion, Micro Coriander/Micro Celery, Crispy Shiitake

## SUSHI SELECTION

Tuna, Salmon, Yellowtail, Kgw and Ikura  
*Penfolds Bin 51 Riesling*

## PANKO SCALLOP

with Kiwi Salsa

## RED CORAL SALAD

with Wasabi Aioli

## TIGER PRAWN

with Cold Inaniwa, Miso Garlic Butter and Shellfish Oil  
*Penfolds Bin 311 Chardonnay*

## AUSTRALIAN WAGYU

Nobu Wasabi Salsa, Pickle Cherry Tomato and Micro Sorrel  
*Penfolds Bin 389 Shiraz Cabernet*

## MISO CAPPUCCINO

Layers of Miso Brûlée, Candied Pecans, Vanilla Ice-Cream and Coffee Foam