

your menu

CHEF

Gabriel Silva

Full Course

Canapes:

Rockford 2017 sparkling black shiraz

Fresh Tasmanian Pacific Oysters, ponzu sauce, fresh green onions, ginger GF, DF

Crostini, smoked eggplant, tahini, capsicum V

Entrees:

Mitchell 2023 Watervale riesling

Salmon herbed Gravlax, stracciatella, fresh dill, basil oil. buttermilk sauce GF

Charles Melton 2016 The Reformation Grenache

Creamy polenta, pork ragu, black truffle VG, GF

Mains:

Stoney Vineyard 2013 Domaine A Pinto Noir

Fennel lemon risotto, grilled scallops, pangrattato, goat cheese GF

Rockford 2000 Basket Press Shiraz

Lamb cutlet, parsnip puree, salsa verde, roasted Dutch carrots, honey glaze GF

Dessert:

D'Arenburg 2007 The Noble botrytis riesling

Melopita Greek cake, orange syrup, vanilla mascarpone cream

V



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free