



FIVE COURSE MENU WITH MATCHING WINES

Dinner Menu

\$150 PP

26TH NOVEMBER, 10TH DECEMBER, 7TH JANUARY

Tuna ceviche, avocado, chilli, orange, dill,
Spanish onion, coriander and lime dressing

2019 Semillon

Scallops, pea puree, finger lime and ginger burnt butter

2020 Pinot Gris

Roast duck breast, mulberry jus, carrot puree, baked chat potato

2018 Organic Shiraz

Fresh mango, coconut granita, lime curd and ginger snaps

2020 Tempranillo Rosé

Cheese selection, spiced pear paste, grapes and lavosh

Bramble Liqueur

VEGETARIAN AND DIETARY REQUIREMENTS WILL BE CATERED FOR UPON REQUEST



FIVE COURSE MENU WITH MATCHING WINES

Dinner Menu

\$150 PP

3RD DECEMBER, 17TH DECEMBER, 14TH JANUARY

Grilled chilli octopus, heirloom tomato,
basil, labne, tapenade and dill oil

2019 Semillon

Crispy pork belly, roasted plum, candied chilli and herb salsa

2020 Pinot Gris

Braised beef cheek, creamy mash, cavolo nero puree,
peppered merlot jus and potato crisps

2018 Organic Shiraz

Rosewater Panacotta with shortbread and honeycomb

2020 Tempranillo Rosé

Cheese selection, spiced pear paste, grapes and lavosh

Bramble Liqueur

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