



**VOCO™ KIRKTON PARK
FIVE COURSE DEGUSTATION
WITH MATCHED AUDREY WILKINSON WINES**

Lemon Butter Poached Lobster Tail

Pan-seared scallops, squid ink crisp, avocado, black caviar,
watermelon radish, saffron aioli, Woodlands olive dust (N)
Matched Wine: Audrey Wilkinson 2013 Winemakers Semillon

Chicken Roulade

Sous vide chicken roulade, tomato polenta triangle,
asparagus, saffron potato, port wine jus (N)
Matched Wine: Audrey Wilkinson 2017 Oakdale Chardonnay

Pukara Estate Lamb Cutlet

Crushed-herb lamb cutlet, wilted spinach, mint pea puree, Dutch carrot, mint jus (N)
Matched Wine: Audrey Wilkinson 2019 Winemakers Tempranillo

Palate Cleanser

House-made green apple sorbet (GF)

Wagyu Scotch Fillet

Truffle celeriac, caramelised onion, sugar snap, confit sweet potato,
kale crisps, Hanging Tree wine jus (GF, N)
Matched Wine: Audrey Wilkinson 2018 Winemakers Shiraz

Kirkton Park Lemon Cheesecake

Coconut ice cream, chocolate crumb, fresh berries
Matched Wine: Audrey Wilkinson 2017 Dessert Semillon

\$139 p.p

5 Courses \$109 food only | \$139 with matched wines

Sitting times of 6pm, 7pm, 8pm and 9pm available Saturday evenings only

V= vegetarian | DF=dairy free | N=contains nut traces | GF=gluten free