

Wine Dinner Menu

Saturday 9th March

On Arrival

Mushroom, truffle and tallegio arancini
Brushcetta, cherry tomato, labna, olive crumb on wattle seed lavosh
Paired with Blanc de Blanc Sparkling

First Course

Hiramasa King Fish,
lemon myrtle, finger lime, radish, caviar, lemon and saffron pure
Paired with 2018 Stockhausen Semillon & 2023 Black Cluster Semillon

Second Course

Berry myrtle smoked duck breast,
davidson plum puree, roasted baby beets, toasted black wild rice
Paired with 2023 Limited Release Viognier & 2023 Shiraz/Pinot Noir Saignee

Third Course

Wagyu beef striploin, binnorie dairy blue cheese butter,
bush tomato, roasted baby turnip, carrots, native thyme jus
Paired with 2022 Briar Hill Chardonnay & 2021 Big Bully Cabernet Sauvignon

Fourth Course

Binnorie dairy cheese board,
duetto, triple cream, aged cheddar, quince paste, lavosh
Paired with Chilled Non-Vintage Ruby or Chilled Muscat