

VINEYARD

DEGUSTATION MENU

\$68⁺⁺ per pax

SALAD

Smoked Salmon with Crab Salad

Mustard Green Pea Crema, Green Frisee, Toasted Nuts, Gin Apple Cucumber Jelly, Spicy Shellfish Oil, Crab Aioli

SOUP

Mushroom Consommé

Mushroom Tortellini, Pickled Shimeji, Fresh Shaved White Button Mushroom, Herb Oil

ENTRÉE

Saffron Arancini

with Omnimince, Mozzarella, Spicy Arrabbiata and Prosciutto

MAINS

Guinness Braised Beef Cheeks

Garlic Mash, Shallot Rings, Grilled Asparagus, Marmite Veal Jus

or

Poached Barramundi

Lemongrass Curry Velouté, Curried New Potatoes, Bean Cassoulet, Breaded Straw Mushrooms, Coriander Oil

DESSERT

Chocolate Banana Millefeuille

Ice Cream, Miso Toffee Sauce, Brûléed Bananas, Toffee Popcorn, Honey Granola, Toasted Nuts

Prices are subject to service charge and GST.