

FOUR COURSE MENU

4 Course Menu \$99

Wine Pairing \$65

TO START

2022 Rose Moon

Chef's Welcome Snacks

ENTREE

2019 Mangan Vineyard Field Blend

Jerusalem Artichoke Tartelt | Stracciatella | Truffle Veloute | Globe Artichoke

2017 Grace Madeline

Charcoal Grilled Marron | XO | Organic Carrots | Shellfish Sauce

2019 Mangan East Block

Dry Aged Wagin Duck | Fermented Honey & Mandarin Glaze | Organic Beetroots

MAIN

2021 Kevin John

Hand Rolled Ricotta Cavatelli | Local Mushrooms | Garlic | Warrigal | Pecorino | Walnuts

2021 Kevin John

Line Caught Hapuka | Crisp Potato | Mussels | Romanesco | Trout Roe Sauce

2021 Diana Madeline

Charcoal Grilled Arkady Lamb | Cipollini Onion | Organic Peas | Lamb Jus

DESSERT

2023 Late Harvest Chenin Blanc | 2023 Preservative Free Malbec

Mandarin Cake | Almond | Yoghurt Parfait | Calendula

Burnt Honey Mousse | Macadamia Ice Cream | Poached Native Fruits | Fingerlime

Cambay Blackwood Blue | Estate Honey | Walnuts | Fig | Fruit Toast

