

Wine dinner

Snack

Potato & cheese gratin, black garlic purée

Spicy beef puri, tartar relish, tamarind

Native oyster, chilli vinaigrette, malt vinegar crisp

Served with Penfolds Champagne Cuvee Brut, NV

First course

*Slow cook salmon, pickle fennel, spice fish broth & roe
“sweet potato bread, crab butter”*

Served with Bin 311 Chardonnay, 2022

Second course

*Spiced Duck, buttered turnips, beetroot ketchup
sour cherry, Autumn leaves*

Served with Bin 389 Cabernet Shiraz, 2022 served from Magnum

Third course

*Aged beef fillet, glazed potato fondant, smoke mayo,
tenderstem broccoli, gherkin jus*

Served with St Henri Shiraz, 2019

Dessert

*Brownie, chocolate mousse, salted milk ice cream,
vanilla anglaise, coco nib brittle*

Served with Father Grand Tawny 10yo

Penfolds