



WINE AND FOOD SET MENU

Wine Pairing with Set Menu: 125
(includes four courses with four paired glasses of wine 50 ml each)

Only Set Menu: 80
(includes four courses with drinks additional)

SNACKS

2009 Sparkling Chardonnay with
Margaret River organic wood fired bread and Cullen Extra Virgin olive oil (gfo) and
Local Fish Croquette, mojo sauce, dill salt (gfo)

ENTREE

2018 Amber Wine with
Duck Rillette
Rhubarb chutney, pickled radish and onion, crostini (gfo, df, vo, veo)

MAINS

2017 Cullen Sauvignon Blanc Semillon with
Fresh Tagliatelle (v, veo, dfo, gfo)
Kale, hazelnut, horseradish cream, mushroom

or

2018 Kevin John Chardonnay with
Fish of the Day (gf, dfo)
Artichoke, white bean puree, spring onion, ice plant, caper, lemon, rice cracker

or

2019 Mangan East Block (Malbec, Petit Verdot, Merlot blend) with
Arkady Lamb (gf, dfo)
Zucchini, Ras el hanout, hummus, caramelised olives, fetta

DESSERT

2020 Late Harvest Chenin Blanc with
Cullen Chardonnay Block Honey Mousse (gf)
Comb almond praline and house made honey ice cream