



WINE AND FOOD SET MENU

Wine Pairing with Set Menu:

(includes four courses with four paired glasses of wine 75 ml each)

139

Only Set Menu:

(includes four courses with drinks additional)

80

SNACKS

2009 Sparkling Chardonnay with
Margaret River organic wood fired bread and Cullen extra virgin olive oil (gfo) and
Tomato, grapefruit, pepitas, feta (v, veo, gf)

ENTREE

2020 Dancing in the Moonlight Rose with
Duck Rillettes (gfo, df, vo, veo)
Courgette chutney, pickled vegetables, toasted baguette

MAINS

2011 Mangan Sauvignon Blanc Semillon with
Gnocchi (v, dfo, gf, veo)
Garden pesto, garden heirloom tomato, basil, pinenut, housemade ricotta

or

2018 Kevin John Chardonnay with
Canal Rocks Dhufish (gf, df)
Burnt eggplant puree, kombu squash, pickled cucumber, ice plant, caper oil, rice cracker

or

2011 Mangan (Malbec, Petit Verdot, Merlot blend) with
Margaret River Wagyu Beef (gf, dfo)
Zucchini, smoked labneh, beans, beefsteak tomato, leek, miso chives salsa

DESSERT

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