

CULLEN BIODYNAMIC WINE ROOM



WINE AND FOOD SET MENU

Wine Pairing with Set Menu:

(includes four courses with three paired glasses of wine 75 ml each and one glass of Eau de Vie)

149

Only Set Menu:

(includes four courses with drinks additional)

90

TO START

2018 Cullen Sauvignon Blanc with
Chef's snack from the garden (gf, veg)

ENTREE

2021 Dancing in the Moonlight with
Biodynamic garden beetroot (gf, df)

Quinoa, balsamic reduction

or

2018 Grace Madeline with
Scallops (gf, df)

White beans, grapefruit gel, salmon roe

MAINS

2019 Legacy Series Sauvignon Blanc with
Risotto (gf, dfo)

Asparagus and broad beans puree, parmesan

or

2020 Kevin John with
Fish of the day (gf, df)

Akoya oyster, confit fennel, tomato salsa

or

2019 Diana Madeline with
Margaret River Wagyu beef (gf, df)

Garden vegetables, chimichurri

DESSERT

2021 Late Harvest Chenin Blanc with
Yeum Chi Kam Lo (gf, df, ve)

Mango, grapefruit, lemon sorbet, tapioca pearls, coconut flakes

or

Mandarincello Eau De Vie with
Chocolate mousse (gf)

Honey ice cream and caramel

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SIDES

Marinated olives	9
Margaret River wood fired bread and Cullen olive oil, dukkah	12
Roasted potatoes, rosemary salt	14
Pan fried biodynamic garden vegetables	14
Biodynamic garden leaves, seeds, honey mustard dressing	14
Burrata, tomato, basil, Cullen olive oil	18

CHEESES

Cheese board	14	26	32
Quince paste, candy walnuts, honey, fruit loaf, crackers			
One, two or three cheeses			
<i>Please ask the waitstaff for the selection of the day</i>			

FOR THE LITTLE ONES - MINI SET MENU 35

Penne, bolognese sauce, parmesan cheese

or

Tempura fish, kipfler potatoes

or

Mini rice balls, napoletan sauce

and

Scoop of House Made Ice Cream or Sorbet

Please ask the wait staff for the flavours of the day

and

Juice or soft drink

