

CULLEN BIODYNAMIC WINE ROOM



WINE AND FOOD SET MENU

Wine Pairing with Set Menu:

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

149

Only Set Menu:

(includes four courses with drinks additional)

90

TO START

2021 Rosemoon with

Chef's welcome snacks (gf)

ENTREE

2011 Mangan Sauvignon Blanc Semillon with

Figs (gf)

Geranium crème fraîche, pickled ginger, rye crumbs

or

2019 Legacy Series Sauvignon Blanc with

Scallops (gf)

Miso, furikaki, eggplant puree

MAINS

2013 Mangan East Block with

Gnocchi (gfo)

Garden herbs, sundried tomatoes, tomato consommé

or

2020 Kevin John with

Fish of the day (gf,df)

Tamarind, almond, prawn sauce

or

2020 Diana Madeline with

Shio koji Wagyu beef (df)

Garden tomato, beef juice, pomme puree

DESSERT

2021 Late Harvest Chenin Blanc with

Honey mousse (gf)

Honey ice cream, almond praline

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SIDES

Marinated olives			9
Margaret River wood fired bread and Cullen olive oil			12
Roasted potatoes, rosemary salt			14
Garden salad			14

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

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