

FOUR COURSE MENU

4 Course Menu \$110

Wine Pairing \$65

Legacy Wine Pairing \$95

TO START

2023 Rose Moon

Chef's Welcome Snacks

ENTREE

2019 Mangan Field Blend | 2020 Legacy Sauvignon Blanc

Fresh Stracciatella | Blistered Peppers | Marinated Tomatoes | Quinoa | Walnut Dressing

2019 Grace Madeline | 2020 Legacy Sauvignon Blanc

Cured Kingfish | Macadamia Cream | Cucumber | Grapefruit | Organic Miso | Gooseberry

2020 Mangan East Block | 2020 New Moon Malbec Flower Day

Dry Aged Wagin Duck | Blood Plum | Clementine | Fermented Honey | Beetroot

MAIN

2023 Kevin John | 2021 Legacy Series Kevin John Fruit Day

Hand Rolled Cavatelli | Smoked Tomato Sugo | Zucchini Blossoms | Garlic | Ricotta

2023 Kevin John | 2021 Legacy Series Kevin John Fruit Day

Fremantle Swordfish | Crisp Potato | Pickled Mussels | Summer Squash | Trout Roe Sauce

2022 Diana Madeline | 2021 Diana Madeline

Margaret River Wagyu Beef | Local Mushrooms | Celeriac | Watercress | Peppercorn Sauce

DESSERT

2023 Late Harvest Chenin Blanc | 2023 Preservative Free Malbec

Hazelnut Cake | Glazed Fig | Honey Gelato | Burnt Meringue

White Chocolate Delice | Mulberry Sorbet | Chocolate Sponge | Salted Caramel

Blackwood Blue | Fig | Pickled Watermelon | Estate Honeycomb | Nordic Crackers

