

## FOUR COURSE MENU

*4 Course Menu \$110*

*Wine Pairing \$65*

*Legacy Wine Pairing \$95*

### TO START

*2023 Rose Moon*

*Sour Dough & Chefs Accompaniments*

### ENTREE

*2019 Grace Madeline | 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 Wagyu Duck | Blood Plum | Clementine | Fermented Honey | Beetroot*

### MAIN

*2023 Kevin John | 2021 Legacy Series Kevin John Fruit Day*

*Buckwheat & Porcini Cavatelli | Local Mushrooms | Warrigal | Hazelnuts | Ricotta*

*2023 Kevin John | 2021 Legacy Series Kevin John Fruit Day*

*Barramundi | Fire Roasted Peppers | Crisp Potato | Mussels | Trout Roe Butter Sauce*

*2022 Diana Madeline | 2019 Diana Madeline*

*9 Score Wagyu Flank | Organic Onions | Celeriac | Watercress | Peppercorn Sauce*

### DESSERT

*2023 Late Harvest Chenin Blanc | 2023 Preservative Free Malbec*

*Caramelised Apple Cake | Vanilla Custard | Walnut Crumble | Guava Ice Cream | Finger Lime*

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

*Blackwood Blue | Biodynamic Fig Compote | Estate Honeycomb | Nordic Crackers*

