

CULLEN WINES

WILYARRUP MARGARET RIVER



SEASONAL MENU

\$110 Per Person

Wine Pairing \$65

Ancestral Wine Pairing \$95

TO START

2024 Rose Moon Pet Nat

House Baked Focaccia & Chefs Accompaniments

ENTREE

2020 Grace Madeline | 2020 Legacy Sauvignon Blanc

BBQ Organic Pumpkin | Stracciatella | Nashi | Chestnut Cream | Miso

2023 Grace Madeline | 2020 Legacy Sauvignon Blanc

Seared Scallops | Cauliflower | Wild Garlic | Finger Lime | White Asparagus Veloute

2020 Mangan East Block | 2020 New Moon Malbec Flower Day

Berkshire Pork Belly | Heritage Carrot | Native Citrus | Quince | Macadamia

MAIN

2023 Kevin John | 2021 Kevin John

Ricotta Cavatelli | Local Mushrooms | Manjimup Truffle | Garlic | Pecorino

2023 Kevin John | 2021 Kevin John

Line Caught Snapper | Smoked Mussels | Warrigal | Macadamia | Dashi Butter | Trout Roe

2022 Diana Madeline | 2019 Diana Madeline

Arkady Lamb Rump | Jerusalem Artichoke | Black Garlic | Elderflower | Lamb Glaze

DESSERT

2023 Late Harvest Chenin Blanc | 2023 PF Malbec

Bitter Chocolate Cremeux | Dulce De Leche | Roasted Almond | Coconut | Pear

Mandarin Parfait | Mandarin Cake | Passionfruit Espuma | Burnt Meringue

Blackwood Blue | Biodynamic Rhubarb Compote | Estate Honeycomb | Nordic Crackers