

Chefs 5 Course NYE Tasting Menu

1st course

Seared Sea Scallops

Smoked Pork Jowl, Caramelised Cauliflower & Black Garlic Puree,
Bacon & Corn Pickle, Fresh Apple, Cider Glaze
By The Glass: 2017 Gundog Estate 'Wild' Semillon

2nd course

Crispy Skin Jumbo Quail

Smoked Garden Beetroots, Goats Cheese, Garam Masala,
Beetroot Chips, Garden Greens
By The Glass: 2016 'Mount Pleasant' B-side Rose

3rd course

Butter Poached Scampi

House Smoked Bacon, Eschallot Jam, Black Garlic, Kohlrabi, Vongole, Eschallot Pearls
By The Glass: 2017 Mahi Sauvignon Blanc

4th course

Cherry Glazed Duck Breast – Served Pink

Caramelised Celeriac, Foie Gras, Baby Leeks, Madeira Glaze, Balsamic Cherries,
Rhubarb, Celeriac Puree, Port Jus
By The Glass: 2016 Margan 'Ground Breaking' Barbera

5th course

Circa Strawberries & Cream

Strawberry Mousse, Vanilla and Strawberry Ice Cream,
Strawberry Jelly, Strawberry Snow, Dehydrated Strawberries, Sweet Crumble and Cream
By The Glass: 2016 Peppertree Wines 'Sticky Pig'

5 course degustation menu Adults \$159 & \$ 85.00 Children

