

FOR THE LOVE OF WINE AND FOOD

AMUSE-BOUCHE

Mushroom cappuccino topped with a thyme foam and finished with porcini dust and herb sponge

Paired with Grant Burge Blanc de Noir NV

FISH COURSE

Confit Huon salmon on a bed of Jerusalem artichoke puree served with cider vinegar dressed potato salad, liquorice root and artichoke crisps

Paired with 2017 Grant Burge Pinot Rose

ENTRÉE COURSE

Sous vide Milly hill lamb shoulder on compressed pickled cucumber, Tahini yoghurt and chickpea crumb with dill infused olive oil

Paired with 2016 Grant Burge Filsell Shiraz

MAIN COURSE

Darling Downs duo of beef, char-grill eye fillet with slow cooked beef cheek croquette, yeast cauliflower puree and baby carrots accompanied by Pedro Ximenez glazed shallot and jus

Paired with 2013 Grant Burge Corryton Park Cabernet Sauvignon

CHEESE COURSE

Australian cheese mongers plate, golden raisin and saffron puree with honey comb and crackers

Paired with Grant Burge Aged Tawny and 10yr Old Muscat

