First Course

Prawn toast
Tyrrell’s Vintage Pinot Noir Chardonnay Brut, Hunter Valley NSW AU

Second Course

Kingfish sashimi, with ginger, eschallot and Persian feta
Pewsey Vale Individual Vineyard Riesling, Eden Valley SA AU

Third Course

Seared sea scallops, with blue cheese polenta and truffle oil*
Mission Estate Chardonnay, Hawkes Bay NZ

Fourth Course

Roasted lamb cutlets, tomato and basil salsa
Glandore Tempranillo, Hunter Valley NSW AU

Fifth Course

Grilled sirloin of beef with spices, truffle mash, beans and shallots
Luke Mangan by Mount Langi Ghiran, Grampians VIC AU

Sixth Course

Luke’s liquorice parfait, with lime syrup and tuile
Brown Brothers Moscato, King Valley VIC AU

Seventh Course

A selection of cheese
Chateau Tanunda Botrytis Semillon, Barossa SA AU

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.