

Wine & Dine Night Menu

CANAPÉS

Ginger & Prawn Har Gow with a plum and vinegar broth

Confit Lamb Shoulder Filo Cigars with a saffron infused citrus crème fraiche

Paired with High Country NV Prosecco

ENTRÉE

Maple Pumpkin & Goats Cheese Arancini with a micro salad and baby sage salsa verde

Paired with Ballerina Canopy 2019 Sauvignon Blanc

MAIN

Duck Breast with root vegetables, beetroot puree and a blood orange glaze

Paired with High Country 2017 Shiraz

DESSERT

Coffee & Chocolate Crème Brûlée topped with pecan praline and double cream

Paired with Limited Release Sparkling NV Saperavi

CHEESE BOARD

A selection of fine cheeses, marinated olives, quince paste and lavosh

Paired with Limited Release 2015 Vintage Touriga