

Around The World In 8 Wines

Sunday 25th February 2024

\$169 PP

Canapés

TAS Oyster • Cucumber Jelly

Salt & Pepper Calamari • Avocado Aioli

Australia - Patrick of Coonawarra NV Sparkling - Chardonnay / Pinot Noir

1st Entree – To Share

Confit Tomatoes • Stracciatella

Spanish Coca • Jamón • Smoked Garlic

Spain - 2022 Venta La Vega "Lluvia" Verdejo/Sauvignon Blend

Germany - 2021 Josef Leitz "Eins Zwei Dry" Riesling

2nd Entree—To Share

Argentinian Empanada • 16 HR Braised Brisket

Bundaberg Jalapeños • Goat's Cheese • Sweetcorn Salsa

Argentina - 2022 Rutini Rose de Malbec

USA - 2022 Norton Ridge California Pinot Noir

Main

Veal Loin • Dijon Mustard & Lavender Crust • Soft Polenta

Chile - 2021 Natura Carmenere

Italy - 2020 Barbera D'Alba "Paolina"

Desserts

Chocolate Bizcocho • Poached Blackberries

France - 2015 Chateau Picoron Bordeaux

Menu subject to seasonal changes, similar replacements will be offered.

All dietary requirements will be catered for.