



MEET CHEF BEN WINE LUNCH

SUNDAY 31ST MAY 2026

\$169 PP

CANAPES

ON ARRIVAL

SALMON CEVICHE | Pistachios | Chilli & Citrus Dressing

TASMANIAN OYSTER | Roast Beetroot | Buttermilk Foam

NV Champagne Collet Brut Ay Marne Valley

1ST ENTREE

PANCETTA WRAPPED PRAWNS | Potato Salad | Osso Bucco Sauce

2025 XO Pinot Gris On Skins Adelaide Hills

2ND ENTREE

WILD MUSHROOM & BARLEY RISOTTO | Mascarpone | Parmesan

2025 XO Chardonnay Adelaide Hills

MAINS

CONFIT DUCK | Lentils | Smoked Corn Purée

2024 XO Pinot Noir McLaren Vale

2024 XO Shiraz Adelaide Hills

DESSERT

DARK CHOCOLATE TART | Strawberry & Pinot Noir Sorbet

2022 Chateau Jean Fonthenille AOC Loupiac Bordeaux

MENU SUBJECT TO SEASONAL CHANGES, SIMILAR REPLACEMENTS WILL BE OFFER.

ALL DIETARY REQUIREMENTS WILL BE CATERED FOR.
