



BAROSSA WINE LUNCH WITH GILLIAN HIRST

SUNDAY 25TH OCTOBER 2026

\$169 PP

CANAPES

ON ARRIVAL

CAULIFLOWER PANNACOTTA | Avruga Caviar

NATURAL OYSTER | Cava Vinaigrette

2025 Barossa Boy Cheeky Tilly Riesling

1ST ENTREE

SAND CRAB LASAGNE | Abalone Cream Sauce

2024 Laughing Jack Jack's Semillon

2ND ENTREE

WHITE ASPARAGUS | Jamón | Truffle Emulsion

NV David Franz 108 Varieties Rose

MAINS

RARE FILLET OF BEEF | Pangrattato | Vincotto

TRINXAT POTATOES

2023 Gibson Reserve Shiraz

2022 Ballycroft American Oak Shiraz

DESSERT

DUO OF FINE CHEESE | Homemade Chutney | Lavosh Crackers

2021 Welland Old Hands Cabernet Sauvignon

MENU SUBJECT TO SEASONAL CHANGES, SIMILAR REPLACEMENTS WILL BE OFFERED
ALL DIETARY REQUIREMENTS WILL BE CATERED FOR.
