

Summer 5 Course Wine Dinner

Thurs, June 27th at 6:00pm

Starter

Kale Greens with Cayenne Candied Almonds

with Maytag Bleu cheese crumbles, shaved radish & tossed in a blueberry vinaigrette

TBD

Appetizer

Extra Large Dressed Prawn with Thyme Lemon Sauce

parsnip puree and microgreens

TBD

First Entrée

Grilled Seabass Crudo

with blood orange, mango & pineapple chutney

TBD

Second Entrée

Mustard-Crusted Lollipop Lamb Chops

roasted lavender duck confit, duck fat potatoes, parsnip & carrot puree, braised kale

TBD

Dessert

White Chocolate Graham Crackers

dark chocolate panna cotta topped with milk chocolate ganache,
Cointreau whipped cream & chocolate shavings

TBD

Tickets are \$100 pp

Live entertainment provided by acclaimed musician

Joe Pereira