

CANAPÉ

WESTERN ROCK LOBSTER, profiterole, pickled onion GFR
Pairing - Pitchfork Shiraz Sangria

DEGUSTATION

Course 1

GRILLED WA TIGER PRAWN, nduja GF +
BEAGLE ISLAND OCTOPUS, white bean aioli, mojo verde GF
Pairing - Four Pillars Bloody Shiraz Gin + Tonic

Course 2

DUCK LIVER PARFAIT, shiraz gel, pickled walnut, toast GFR N +
CHURROS, whipped goats ricotta, date, hazelnut, jamon GFR N
Pairing - 2020 Pitchfork Shiraz

Course 3

ROAST TIMBER HILL PORK BELLY, carrot, red wine jus GF +
ROAST BEETROOT, drunken dates, stracciatella GF N V
Pairing - 2020 Hay Shed Hill Shiraz Tempranillo

Course 4

PAN FRIED GNOCCHI, shiraz braised boar + date ragu, Manjimup truffle GF +
PAELLA ARANCINI, calamari, chorizo + shiraz jam, sofrito, GF
Pairing - 2018 K+B Shiraz

Course 5

CHOCOLATE FONDANT, bavarian cherries GF
CHEESE BOARD, choice of blue, soft or hard, house bread + lavosh GF N
Pairing - 2014 K+B Shiraz