

BISTRO VUE

Chef's SELECTION DEGUSTATION

FRIDAY 30 OCTOBER

I. Beetroot Cured Hiromasa Kingfish Gravlox (I) (gf)

Crème Fraîche · Pickled Cucumber · Horseradish · Dill Oil

Pair with Jim Barry Watervale Riesling

II. Char-Grilled Prawns (A) (gf)

Sweet Corn Velouté · Charred Corn · Preserved Lemon · Chive Oil

Pair with Ox Hardy Fiano, McLaren Vale

III. House-Made Gnocchi (veg/vegan)

Roasted Cauliflower · Parmesan Cream · Sage · Hazelnut Beurre Noisette

Pair with Forest Hill Chardonnay, Great Southern, WA

IV. Choose from

Pepper-Crusted Lamb Rump (gf)

Smoked Eggplant Purée · Pomme Anna · Confit Tomato · Rosemary Jus

Pair with Wirra Wirra Catapult Shiraz, McLaren Vale

or

Market Fish (gf)

Celeriac Purée · Asparagus · Confit Tomato · Champagne Beurre Blanc

Pair with Saint Clair Sauvignon Blanc, Marlborough, NZ

V. Bistro Mess (gf)

Vanilla Mascarpone · Macerated Strawberries · Meringue ·

Strawberry Consommé · Pistachio

Pair with R139 Botrytis Riesling, Coal River Valley, Tas

**5 COURSES \$110 PER PERSON
WINE PAIRING \$55 PER PERSON**