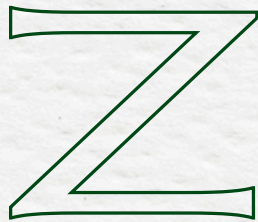




OPENING BUDBURST DINNER

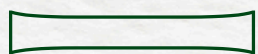
FRIDAY 14 NOVEMBER



CANAPE

Home smoked salmon crepe, citrus cream cheese,
salmon roe, baby herbs

2024 Mount Towrong Prosecco
NV Heskett Estate Edwina Sparkling Rose



ENTREE

Slow cooked yabbies, soubise puree, croutons,
parsley oil, chardonnay cream dressing

2024 Cold Acre Estate Chardonnay
2024 Lyons Will Estate Chardonnay



MAIN COURSE

Duo of grilled beef tenderloin,
Cafe de Paris butter with
slow cooked smoked brisket croquettes,
red wine reduction



Sides

Creamy mashed potatoes
Garden salad

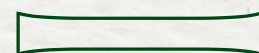
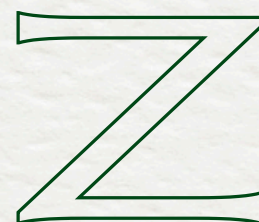
2024 Heskett Estate Jingella Pinot
2023 Mount Towrong Giovanni



DESSERT

Duo of chocolate tart, pistachio cream
& almond love cakes with dark berries

2024 Lyons Will Estate Gamay
2024 Cold Acre Estate Cabernet Malbec



\$165 per person
Bookings essential

