

NYE DIVINE WINES  
& DEGUSTATION

# Menu

## First Course

Caviar with gin & lemon myrtle cured sea trout on rye sourdough croute with crème fraiche and micro lemon balm

**Clover Hill Pyrenees MV Sparkling (Pyrenees, VIC)**

## Second Course

Fremantle octopus, truffle butterbean purée, beetroot gnocchi, kale chips & blanched samphire

**Stonier Estate Chardonnay (Mornington Peninsula, VIC)**

## Third Course

Duck pate with gastric glaze, macerated cherries and pickled asparagus, sprinkled with pistachio dust

**Swinging Bridge 'M.A.W.' Pinot Noir (Orange, NSW)**

## Fourth Course

Lamb tomahawk, dehydrated truss tomato & braised baby cabbage in rich port wine jus

**Yangarra Shiraz (McLaren Vale, SA)**

## Fifth Course

Surprise trio of mousse

**Frogmore Creek Iced Riesling 375ml (Coal River, TAS)**