

Penfolds Dinner

Andrew Baldwin – Penfolds Red Winemaker

SAMPLE MENU

ON ARRIVAL

Chef's Selection of Canapés

Champagne Cuvée Brut NV

FIRST COURSE

Scallop & prawn crudo, stracciatella, asparagus, citrus dressing (gf)

Bin 51 Riesling 2025

Bin 311 Chardonnay 2024

SECOND COURSE

Brisbane Valley Quail, foie gras, heirloom carrots, port jus (gf)

Bin 28 Shiraz 2023

THIRD COURSE

Venison tartare, beetroot, crispy shallots, quail egg,
sesame cracker, vincotto (df)

St Henri Shiraz 2022

FWT 585 Red Blend 2022

FOURTH COURSE

Stone Axe Wagyu hanger steak, broccolini, celeriac puree,
truffle hollandaise (gf)

Bin 389 Cabernet Shiraz 2023

Bin 407 Cabernet Sauvignon 2023

FIFTH COURSE

Charles Arnaud Comte', cumquat, puff pastry, truffle honey,
roasted almonds (n)

Grange 2021