

Château La Nerthe Dinner

SAMPLE MENU

ON ARRIVAL

Chef's selection of canapés

Devaux 'Cuvée D' Brut NV

FIRST COURSE

Lemon poached Queensland prawns, pea puree, watermelon,
cucumber, yuzu vinaigrette (gf)

Château La Nerthe Côtes du Rhône Blanc 2023

SECOND COURSE

Moreton Bay bug tail, corn purée, shellfish velouté,
charred baby corn, Sea asparagus, Herring caviar

Château La Nerthe Châteauneuf-du-Pape Blanc 2022

THIRD COURSE

Confit Duck Leg, Organic burnt carrots, sauteed rapini,
puffed grains, raspberry gastrique, tarragon oil (gf)

Château La Nerthe Côtes du Rhône Villages Rouge 2022

FOURTH COURSE

Selection of cheese

Château La Nerthe Châteauneuf-du-Pape Rouge 2022