

HENSCHKE



Wine Dinner

SAMPLE MENU

ON ARRIVAL

Chef's Selection of Canapés

Johanne Ida Selma Blanc de Noir MD

FIRST COURSE

Mazzancolle

Prawn ceviche, tzatziki, salmon roe, dill oil + tapioca cracker (gf)

Peggy's Hill Riesling 2024

Innes Vineyard Pinot Gris 2024

SECOND COURSE

Carpaccio

Beef carpaccio, anchovy mayonnaise, walnut + radish (df, gf, n)

Keyneton Euphonium Red Blend Museum Release 2019

Keyneton Euphonium Red Blend Museum & Rare Release 2010

THIRD COURSE

Tortellini

Organic Warilba lamb tortellini, local mushrooms, truffle, hazelnut + sage (n)

Mount Edelstone Shiraz 2021

The Wheelwright Shiraz 2021

FOURTH COURSE

Carne di Cervo

Loin of venison, smoked parsnip, black garlic, juniper jus (df, gf)

Hill of Grace 2021

FIFTH COURSE

Macaron

Strawberry + Valrhona Ivoire chocolate (gf, n)

Noble Semillon 2022