



Cline & DINE

29TH AUGUST 2026



AMUSE BOUCHE

SMOKED OCEAN TROUT TARTLET (A)

served with avocado mousse, finger lime, salmon roe and dill oil

2021 Pétillant Naturel, Gundagai District

ENTRÉE

KINGFISH CRUDO (A)

served with yuzu dressing, compressed pear, radish, finger lime and shiso

2025 Pinot Gris, Hilltops District

TO FOLLOW

CHICKEN BALLOTINE

served with sweetcorn purée, wild mushrooms and tarragon jus

2024 Chardonnay, Tumbarumba District

MAIN COURSE

SLOW-BRAISED BEEF SHORT RIB

served with potato pavé, glazed baby carrot, roasted shallot and red wine reduction

2023 Medium Dry Red, Gundagai District

TO FINISH

WHITE CHOCOLATE & YUZU DOME

served with passionfruit curd, coconut sponge, mango gel and macadamia crumble.

2025 Gundagai Rosé, Gundagai District