

Torbreck Vintners Wine Dinner

SAMPLE MENU

ON ARRIVAL

Pacific oyster, Champagne mignonette, finger lime + avruga caviar (df, gf)
Comte Gougères, Parmesan cremeux, Manjimup truffle (vg)
Kingfish tartare, brioche toast, yuzu kosho, shiso
Forest Marie Champagne Brut Tradition NV

FIRST COURSE

Scallop crudo, pickled fennel, compressed green apple,
buttermilk, dill oil (gf)
2026 Cuvee Juveniles Blanc

SECOND COURSE

Roast duck breast, smoked beetroot, whipped labneh,
charred radicchio, cherry gastrique, duck jus (gf)
2022 Hillside Vineyard Grenache
2024 The Steading GSM

THIRD COURSE

King River beef cheek, celeriac puree, roasted bone marrow,
burnt onion, black garlic jus (gf)
2024 The Struie Barossa Shiraz
2023 The Factor Shiraz

FOURTH COURSE

Bay of Fires Cloth bound Cheddar, pickled grapes, quince paste,
candied walnuts, seeded lavosh (gfo, vg)
2023 RunRig Shiraz Viognier

PETIT FOURS

Dark chocolate + cherry financier (gf, n)
Sea salt caramel + chocolate tart (gf)