

Penfolds: From Bin to Grange Evening

SAMPLE MENU

ON ARRIVAL

Chef's selection of canapés
Penfolds Champagne Cuvée Brut NV

FIRST COURSE

Five spiced duck carpaccio, black garlic, cherry gel,
smoked ricotta, puffed quinoa (gfo)
Penfolds Bin 28 Kalimna Shiraz 2023

SECOND COURSE

Lamb raviolo, thyme butter emulsion, sautéed oyster mushrooms,
fried sage, pecorino
Penfolds St Henri Shiraz 2020

THIRD COURSE

Braised King River beef cheek, pumpkin purée, Brussels sprouts,
baby leek, red wine jus (df, gf)
Penfolds Bin 389 Cabernet Shiraz 2023
Penfolds Bin 707 Cabernet Sauvignon 2023

FOURTH COURSE

Aged Comté Millefeuille, 12yr aged balsamic vinegar,
red wine poached pear, candied walnuts (vg)
Penfolds Grange 2018
Penfolds Grange 2021