

Paddock to plate

MENU

Slow cooked pork asado, puff pastry, beetroot,
balsamic, wild rocket 25

Wine pairing:

La Boca Malbec | Uco valley | Argentina 13/20

Mt. leura Cattleman's braised Lamb Shank, pea risotto,
zucchini ribbons, citrus gremolata, red wine jus 42

Wine pairing:

Le Marquis Cabernet Sauvignon | Rylstone | NSW 12/18

Gippsland grass fed beef fillet, grilled prawn cutlets
potato mash, chorizo, broccolini, port wine jus 52

Wine pairing:

DB Winemaker Selection Merlot | Bilbul | NSW 13/19

