

Shaw + Smith & MMad Dinner

Hosted by David LeMire MW + Penny Grant

SAMPLE MENU

ON ARRIVAL

Chef's Selection of Canapés

FIRST COURSE

Rocky Point Cobia Tartare, Fennel, Passionfruit, pickled red radish (df, gf)

Shaw + Smith Riesling 2024

MMAD Chenin Blanc 2023

SECOND COURSE

Cuttlefish gnocchi, brown butter hollandaise, cauliflower, onion powder (gf)

Shaw + Smith M3 Chardonnay 2024

Shaw + Smith Lenswood Chardonnay 2023

THIRD COURSE

Duck Breast, liver croquette, cherries, pickled beetroots, duck jus (gf)

Shaw + Smith Pinot Noir 2023

MMAD Grenache 2023

FOURTH COURSE

Lamb Wellington, prosciutto, potato mash, kale, rosemary jus

Shaw + Smith Shiraz 2022

MMAD Shiraz 2023

Shaw + Smith Balhannah Shiraz 2022