

# Fraser Gallop Dinner

## SAMPLE MENU

### ON ARRIVAL

Chef's selection of canapés

Fraser Gallop Estate Rosé 2025

### FIRST COURSE

Mooloolaba prawns, charred asparagus, cauliflower purée +  
raisins citrus beurre blanc (gf)

Fraser Gallop Semillon Sauvignon Blanc 2025

Fraser Gallop Innovation Chardonnay 2025

### SECOND COURSE

Seared Hokkaido scallops, corn purée, brown butter, jamón crumb,  
sweetcorn + chardonnay foam (gf)

Fraser Gallop Parterre Chardonnay 2024

Fraser Gallop Palladian Chardonnay 2022

### THIRD COURSE

Potato gnocchi, local mushrooms, pecorino, black garlic,  
cabernet vegetable jus (v)

Fraser Gallop Cabernet Merlot 2024

Fraser Gallop Innovation Cabernet Sauvignon 2023

### FOURTH COURSE

Braised King River short rib, truffle mash, roast shallots,  
fried Brussels sprouts, celeriac chips + jus (gf)

Fraser Gallop Parterre Cabernet Sauvignon 2022

Fraser Gallop Palladian Cabernet Sauvignon 2022

### PETIT FOUR

Fraser Gallop Estate Ice Pressed Chardonnay 2025