

# Legacy of Clare: The Kilikanoon Dinner

## SAMPLE MENU

### ON ARRIVAL

Chef's selection of canapés

Vouvray Méthode Traditionnelle NV

### FIRST COURSE

Citrus cured kingfish, ruby grapefruit, pickled fennel,  
kohlrabi, elderflower dressing, puffed wild rice (df, gf)

Mort's Block Watervale Riesling 2024

Mort's 1973 Single Vineyard Watervale Riesling 2024

### SECOND COURSE

Beetroot millefeuille, whipped labneh, hazelnut praline,  
bone marrow glaze, tarragon oil (gf, n)

Prodigal Grenache 2023

Baudinet GSM 2024

### THIRD COURSE

Braised King River short rib, smoked celeriac purée, burnt cabbage,  
caramelised quince, Shiraz + cacao glaze (gf)

Covenant Shiraz 2024

Oracle Shiraz 2018

### FOURTH COURSE

Roasted venison loin, confit parsnip, glazed oyster mushroom,  
blackberry + verjus gel, Cabernet jus (df, gf)

Blocks Road Cabernet Sauvignon 2018

Tregea Reserve Cabernet Sauvignon 2019

### DESSERT

Aged brie, pickled grapes, green apple purée,  
lemon myrtle, lavosh (vg)

Mort's Cut Riesling 2023