



JOVAL
WINES

MENU

ACCOR PLUS WINE EVENT

ON ARRIVAL

Sydney rock oyster, finger lime, Chardonnay mignonette,
Binnorie Dairy Labna tartlet, caramelised onion, lemon myrtle dust

Paired with

Lark Hill Sparkling Blanc de Blanc – Canberra District

ENTRÉE

Seared scallop, citrus butternut pumpkin puree, toasted pepitas, sea grapes

Paired with

Nick Spencer Pinot Gris – Tumbarumba, NSW

MAIN

Compressed slow cooked lamb shoulder, Pommes Anna, baby vegetables, thyme jus

Paired with

Audrey Wilkinson Shiraz – Hunter Valley, NSW

DESSERT

Kakadu plum cheese cake mousse, wattle seed crumb, frozen berries

Paired with

Robert Stein 'Last Harvest' Gold Dessert Wine – Mudgee, NSW