

Canapés

Searched nigella and sesame seed crusted tuna, rocket pesto

Haloumi & beetroot relish tartlet

Marjorie Méthode Champenoise Sparkling 2011

Entrée

Pork dumplings, smoked chicken broth, baby greens,
with a kimchi dressing

Ombre Gamay 2017

Shared Mains

Twice cooked porchetta, master stock jus, coriander,
and bean shoot

Eight hour wood fired spiced lamb shoulder, Israeli cous cous,
and labneh

Francis John Pinot Noir 2014

Rocco Shiraz 2013

plus museum & new release wines

Sides

Garlic thyme roasted potatoes

Local winter greens, lemon, olive oil

Dessert

Ricotta fritters, lime curd, candied grapefruit

Lil' Late Harvest Sauvignon Blanc 2013



Golding Wines
Winter Feast

Friday 27th July - 7pm

