



Under a Desert Moon

Canapés

Chef's choice of canapés

Yellowglen Prosecco

1st Course

Parsnip and orchard pear veloute

with a chive oil and hazelnut gremolata.

2nd Course

Smoked and pulled Kangaroo

with a pepper leaf au Jus, cranberry fondant potato and a squash butter.

Seppelt Sparkling Shiraz

3rd Course

Wild Barrumundi

with butter seared kifler potatoes, roasted beets, combined in a dill and roquette creme fraiche with raspberry gastrique.

Devils Lair Hidden Cave Chardonnay

Palette Cleanser

Watermelon consomme

4th Course

Sous vide coffee rubbed Wagyu Flat Iron

with micro vegetables and a smoked cognac cream.

Wynns Connawarra Shiraz

5th Course

Miniature quandong swirl cheese cakes

in a chocolate shell, chocolate nut bark and a red wine fluid gel white chocolate snow and blue curacao pearls.

Baileys of Glenrowan Muscat

Menu By