

# The MENU

## First Course

PENFOLDS BIN 311 CHARDONNAY (2022)

Blistered cherry tomatoes with basil, olive oil, and sea salt with sliced camembert cheese

## Second Course

TE MATA, SAUVIGNON BLANC CAPE CREST HAWKE'S BAY (2022)

Grilled asparagus and goat cheese tart with lemon zest and fresh herbs

## Third Course

TORBRECK, GRENACHE HILLSIDE VINEYARD BAROSSA VALLEY (2022)

Cod with tomato sauce, artichoke hearts, kalamata olives, sun-dried tomato, and capers sauce with risotto cake

## Fourth Course

TE MATA, COLERAINE HAWKE'S BAY (2022)

Crispy pork belly with crackling and apple bush chutney nestled on spiced potato cake

## Fifth Course

PENFOLDS, SHIRAZ ST. HENRI SOUTH AUSTRALIA (2017)

Roasted lamb with pea puree and peppery basil jus

## Sixth Course

PENFOLDS, BIN 51 RIESLING EDEN VALLEY (2023)

Chocolate pavlova with whipped cream and macerated berries