



7 - C O U R S E D E G U S T A T I O N

FIRST COURSE

Roast beetroot, Meredith goats cheese
feta & walnut salad

*2017 The Plough Rosé (Montepulciano)
Yenda, NSW*

SECOND COURSE

Parwan Valley salted beef with pear,
pepper, mustard aioli & soft herbs

*2016 Château du Vieux Parc L'Héritage
White Grenache/Vermentino/Roussanne
Corbières, France*

THIRD COURSE

Ceviche butterfish with Vietnamese mint,
cucumber, mango, chilli, ginger & citrus

2016 The Plough Pinot Grigio, Yenda, NSW

FOURTH COURSE

House-cured Atlantic salmon with water-
melon, candied olives & soft herbs

*2013 Cave de Ribeauville Riesling,
Alsace, France*

FIFTH COURSE

Parwan Valley lamb rump with green
beans & cherry-tomato ragu

*2015 Château du Vieux Parc L'Alouette
Merlot, Corbières, France*

SIXTH COURSE

Duet of beef

2016 The Plough Cabernet, Heathcote, Vic

SEVENTH COURSE

Nutella & nougat

*2009 Leopardwood Botrytis
Chenin Blanc, Yenda, NSW*

\$75pp seven-course menu

\$40pp *matched wine*

WHOLE TABLE ONLY