



# 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**

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

*2015 Château du Vieux Parc L'Héritage  
White Grenache/Vermentino/Roussanne  
Corbières, France*

## **THIRD COURSE**

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

*2017 Pipers Brook Gewurztraminer  
Pipers Brook, Tas*

## **FOURTH COURSE**

Slow-cooked pork, roast spiced carrots,  
apple & Spanish onion salad with  
mustard sauce

*2017 The Plough Pinot Noir,  
Great Western, Vic*

## **FIFTH COURSE**

Parwan Valley lamb rump with zucchini &  
cherry-tomato ragu

*2016 The Plough Merlot, Heathcote, Vic*

## **SIXTH COURSE**

Duet of beef

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

## **SEVENTH COURSE**

Warm chocolate brownie with white  
chocolate mousse & chocolate brownie  
ice cream

*The Plough Barrel Tawny Port*

\$75pp seven-course menu

\$45pp matched wine

WHOLE TABLE ONLY