



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

SECOND COURSE

Beef carpaccio with basil, parmesan &
soft herbs

2016 The Plough Sauvignon Blanc

THIRD COURSE

Panko crumbed chicken parcel, served on
chive cream sauce

2015 The Plough Chardonnay

FOURTH COURSE

Roast butterfish with avocado, citrus &
soft herbs

2012 Villa Ponciago Village Gamay

FIFTH COURSE

Parwan lamb rump with green beans &
cherry-tomato ragu

*2013 Château du Vieux Parc
L'Alouette Merlot, Corbières, France*

SIXTH COURSE

Duet of beef

2015 The Plough Heathcote Cabernet

SEVENTH COURSE

Vanilla panna cotta with kitchen garden
rhubarb & fractured meringue

*2009 Leopardwood Botrytis
Chenin Blanc, Yenda, NSW*

\$75pp seven-course menu

\$40pp *matched wine*

WHOLE TABLE ONLY