



# 5 - 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

*NV Yarran Sparkling Cuvée Blanc*

## **SECOND COURSE**

Panko crumbed chicken parcel, served on  
chive cream sauce

*2014 Capel Vale Verdelho*

## **THIRD COURSE**

Pan-fried Atlantic salmon with caponata  
vegetables & vanilla/cherry-tomato sauce

*2010 Villa Mt Eden Chardonnay*

## **FOURTH COURSE**

Duet of beef

*2014 The Plough Heathcote Cabernet*

## **FIFTH COURSE**

Vanilla panna cotta with kitchen garden  
rhubarb & fractured meringue

*2009 Leopardwood Botrytis  
Chenin Blanc, Yenda, NSW*

\$55pp seven-course menu

\$35pp matched wine

WHOLE TABLE ONLY