

## ENTRÉE

Murdoch Hill Sulky Riesling cured Hiromasa kingfish, split dill & buttermilk dressing, pickled radish, lemon gel, cucumber ceviche, caviar, sea blite GF, NF

Smoked duck breast, dirt(y) inc blue lentils, caramelised celeriac purée, confit beetroot, Murdoch Hill Pinot Noir braised witlof, lavender & honey crumb GF, NF

Port Lincoln blue fin tuna, hellfire, goats curd GF, NF

Whipped tahini, tomato braised chickpeas, crudites, edamame falafel GF, NF, PB

2024 Sulky Riesling

## MAIN

Slow roasted Abelsway Farm Chicken, ancient grains, feta & pomegranate salad, aged balsamic glaze HF, NF

Sumac roasted carrots, smoked capsicum purée, goats feta, preserved lemon, dirt(y) inc lentils, crunchy macadamia nuts, seed dukkah, carrot chips GF, HF, V

Native greens spritzed with Murdoch Hill Rosé PB

Slow smoked rump cap, hot mustard, braised baby turnips GF, NF

Roast sugarloaf cabbage, smoked mussels & spanner crab, brown butter emulsion GF, NF

2022 Rosé | 2024 Pinot Noir

## DESSERT

Chocolate & orange tart, vanilla biscuit, Murdoch Hill Vis-à-vis Cabernet Franc, diplomat cream, mandarin pearls NF, V

2021 Syrah

GF - Gluten free    HF - Halal friendly    NF - Nut free    PB - Plant based    V - Vegetarian

