



A NIGHT WITH
**TREASURY
WINE ESTATES**

Menu

FIRST COURSE

BAKED ASPARAGUS | SPANISH ONION | GOATS CHEESE
TART WITH WILTED SPINACH | BALSAMIC GLAZE

SECOND COURSE

PEKING DUCK BREAST | PICKLED VEGETABLES | FLUFFY
BASMATI RICE

THIRD COURSE

BEEF CARPACCIO

WITH A TRUFFLE VINAIGRETTE | WILD ROCKET | PINE
NUTS | CHIVES | CRISPY SWEET POTATO RIBBINGS

FOURTH COURSE

HERB CRUSTED LAMB RACK

WITH KIPFLER CHATS | SPRING PEA PUREE | ROASTED
BEETROOT | GARLIC JUS

FIFTH COURSE

GREEN TEA MASCARPONE YUZU TIRAMISU

LAYERS OF GREEN TEA MASCARPONE MOUSSE | VANILLA
CHEESECAKE | YUZU CREAM

*All courses matched with
Treasury Wines*

**Menu subject to change.*