

An evening with



**TREASURY
WINE ESTATES**

Menu



your first course

NATIVE SPICED HERVEY BAY SCALLOPS

with finger lime and micro herbs

accompanied by

**DEVIL'S LAIR MARGARET
RIVER CHARDONNAY**

Margaret River WA

your fourth course

DECONSTRUCTED WELLINGTON

seared beef fillet with wild mushrooms,
liver pate, pommes fondant, red wine jus
& feuilletée

accompanied by

PEPPERJACK MALBEC

Mendoza AR

your second course

WILD MUSHROOM RISOTTO

with chorizo crumb, freeze dried goats
cheese & truffle oil

accompanied by

**ST HUBERTS THE STAG YARRA
VALLEY PINOT NOIR**

Yarra Valley Vic

your final course

CHOC TRIO TASTING PLATE

choc mousse tart with milk choc yuzu
& sesame, baked white choc & coconut
cheesecake, crumble, berries,
whipped goats fetta & lemon balm

accompanied by

PEPPERJACK SPARKLING SHIRAZ

Barossa Valley SA

your third course

MACADAMIA CRUSTED BARRAMUNDI

with potato hash, really fancy salad &
lemon myrtle citrus dressing

accompanied by

**SQUEALING PIG CENTRAL
OTAGO PINOT GRIS**

Marlborough NZ

No alterations to package
Please advise of any specific dietary
requirements at time of booking