



THREE KITCHENS DINNER

ARRIVAL

Penfolds Champagne Brut Cuvee

Scallop Sando, Horseradish Aioli, Little Gem



SNACKS / COURSE ONE

Penfolds Yattarna Chardonnay

Prawn Toast

w/ Yuzu & Ginger, Sesame,
Kewpie Mayo, Tonkatsu Sauce

Tuna Sashimi Tostada

w/ Wasabi Tartar, Corn, Jalapeño & Red Onion



COURSE TWO

Penfolds Bin 28 Shiraz

Duck Liver Parfait, Roasted Grapes,
Balsamic Reduction, Chives, Toasted Brioche
Beef Carpaccio, Truffle Aioli, Crispy Capers,
Pecorino, Rocket



MAINS TO SHARE

Penfolds Bin 389 Cabernet Shiraz

Roasted Snapper, Lemon Butter Sauce,
Charred Spring Vegetables, Parsley Oil
Chargrilled Lamb Rump, Mint Salsa Verde,
Smoked Potato Aioli, Kale, Pistachio
Crispy Brussels Sprouts, Chilli Caramel, Parsley
Mixed Leaf & Herb Salad, Fennel, Avocado,
Radish, Balsamic Rose Dressing
Gourmet Roasted Potatoes
with Garlic & Rosemary



PALATE CLEANSER

Penfolds Grange Shiraz

Cucumber & Mint Sorbet



DESSERT

Tawny Port

Table Side Tiramisu



BIVACCO

