

John Duval Wines

Wine Dinner

Monday, September 19, 2016 at 7pm / \$109++ per person
Featuring our very special guest, John Duval

Balmain "Bug"
grilled and chilled lobster tail, sea noodle chimichurri, blistered tomato
Plexus White Blend



Australian Lamb
*rare seared lamb sirloin, gold and red beet coulis, heirloom carrot risotto,
baby rainbow chard*
Grenache



Aussie Spag Bol
duck and chicken bolognaise, acorn squash noodles, fall mushrooms
Plexus G.S.M



Pie and Mighty
ground venison, caramelized root vegetables, topped with a puff pastry
Entity



Cheese Duo
*cabot clothbound cheddar, goats milk gouda,
american "bush berry" jam, macadamia nut brittle*
Eligo



Caramel Slice
ANZAC biscuit base, salted caramel, dark chocolate ganache
Tea/Coffee