



Wine Dinner

Thursday 12th September 2024

Canapé

Rottneest Island Scallop | Sudachi | Hijiki Seaweed | Shiso +
Blood Orange Caramel

2023 Elderton Eden Valley Riesling

First Course

Local Bay Lobster | Cauliflower | Pickled Grape | Lobster Jus |
Native Sea Greens | Verjus Butter

2023 Elderton Eden Valley Chardonnay

Second Course

White Rabbit + Foie Gras Pithivier | Creamed Parsnip | Red Cabbage |
Chestnut Mushrooms

2022 Elderton Barossa GSM

Third Course

Full Blood Wagyu Rib Eye | Potato + San Simon Roulade | Horseradish |
Asparagus

2021 Elderton Barossa Shiraz

2020 Elderton Command Shiraz

Fourth Course

Handcrafted Clothbound Pyengana Mature Cheddar | Sun Dried Fig |
Beetroot Grissini

2021 Elderton 'ode to Lorraine' Cabernet, Shiraz, Merlot

\$180 pp

