

MUSEUM DINNER

ROAMING CANAPES

Pickled octopus skewer, salsa verde
Markwood mushroom tartlet, green peppercorn
Beef tartare, duck egg yolk, brioche

Matched with -

NV All Saints Estate Excentrique Sparkling

MURRAY RIVER VOL-AU-VENT

Murray cod, rainbow trout, cured trout roe

Matched with -

2004 All Saints Estate Family Cellar Marsanne

BONE-IN VENISON LOIN

Roasted brussels sprouts, venison terrine,
rocket puree

Matched with -

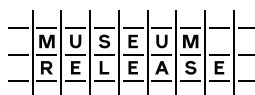
2006 St Leonards Vineyard Wahgunyah Shiraz

MILK CHOCOLATE CHOUX BUN

All Saints Estate Rare Muscat crème patisserie,
with rhubarb and hazelnut

Matched with -

NV All Saints Estate Rare Muscat



If you have food allergies, please let us know before dining.