



2 courses \$85 | 3 courses \$105

WINE PAIRING

Estate Range: 2 course \$25 | 3 course \$40

Family Cellar Range: 2 course \$40 | 3 course \$55

ENTRÉE

Hispy cabbage, dill crème fraîche VEG GF NF

Confit leek, almond, cauliflower VGN GF

Blue fin tuna, white zucchini, white soy DF NF

Kangaroo skewer, wattle seed rub, black garlic DF GF NF

MAINS

Eggplant, silver beet, bush tomato VGN GF NF

Octopus, crayfish velouté, n'duja NF

Pressed chicken, vadouvan jus, macadamia cream GF

Beef rump, MBS9, beef XO, carrot GF NF

DESSERT

Choux bun, lemon verbena cream, St Leonard's Shiraz berries NF

Chocolate flourless cake, raspberries, Muscat

Basque cheesecake, almond, white chocolate GF

Cheeses, quince GFO



RUTHERGLEN FOOD & WINE CLUB

ENTRÉE

Blue fin tuna, white zucchini, white soy DF NF

MAIN

Beef rump, MBS9, beef XO, carrot GF NF

DESSERT

Chocolate flourless cake, raspberries, Muscat GFO