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## ENTRÉE

Prawn and crab cocktail with avocado and citrus  
*Yarra Burn Premium Cuvee Rose, Yarra Valley VIC - 2016*



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## SALMON

Hot smoked salmon with bacon, carrot and maple  
*Petaluma, Hanlin Hill Riesling, Clare Valley SA - 2017*



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## DUCK

Duck confit with brussels sprouts, apple and buckwheat  
*Mud House Single Vineyard, Pinot Noir - Central Otago NZ - 2015*



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## BEEF

Slow cooked beef fillet with kale chestnut and juniper  
*St Hallett Garden of Eden Shiraz, Barossa Valley SA - 2016*



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## DESSERT

Pavlova with cherries, lime, mascarpone and fig  
*Your choice! Either Grant Burge Aged Tawny - 2008 or Cane Cut Riesling, SA - 2012*

