

POST

VOYAGER ESTATE WINE DINNER

CANAPÉS

Prosciutto di Parma, pickled melon
Tomato and mozzarella tartlet, black olive
Kingfish crudo, cassava cracker, citrus vinaigrette
2016 Voyager Estate Project Sparkling Chenin blanc

ENTRÉE

Market fish crudo, blood orange, fennel and pistachio
2016 Voyager Estate 'Girt By Sea' Chardonnay
2014 Voyager Estate 'Broadvale - Block 5' Chardonnay

MAIN

Valley Spring lamb, charred spring onion, gremolata, anchovy dressing
2014 Voyager Estate 'Girt by Sea' Cabernet Merlot

CHEESE

Selection of Italian artisan cheeses,
honeycomb, quince paste, lavoshe
2014 Voyager Estate Shiraz

Biscotti and Petit fours by Sue Lewis Chocolatier

Three-course set menu with matched wines and canapés
\$95 per person