

# POST

## VOYAGER ESTATE WINE DINNER

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### 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

\$97 per person