

*Set 4 Course Menu*

Appellation Oysters, Estate Riesling mignonette (4) - \$22  
Shark Bay scallop warmed in ginger and green onion, butter,  
pomelo and chicken crackling (2) - \$22

*2017 Trofeo Estate Blanc de Noir, Dromana - \$18*  
*NV Pol Roger Brut, Epernay, France - \$31*

*COURSE ONE*

Australian Scampi, Koo Wee Rup white asparagus, almond, sauce of brown butter and pollen

*2019 Paringa Estate Riesling, Red Hill South*

*COURSE TWO*

Tuerong farm Rye laminated pastry, lightly cured ocean trout, Mary's leaves and  
flowers, Tyabb horseradish

*2019 Paringa Estate Chardonnay, Red Hill South*

*COURSE THREE*

Pistachio crusted Saltwater Barramundi, Spring minestrone, 30 month aged Reggiano

*2018 Paringa Estate 'The Paringa' Chardonnay, Red Hill South*

OR

Saltgrass lamb Loin cooked in olive caramel, young artichokes and peas, caramelised yoghurt,  
Walnut vinaigrette

*2018 Paringa Estate 'The Paringa' Pinot Noir, Red Hill South*

*CHEESE - \$19*

Hazelnut and maple Choux, Pink lady apple, Charles Arnaud Reserve Comte and  
local honeycomb

*2019 Paringa Estate Viognier, Red Hill South - \$14*

*COURSE FOUR*

Hawkes farm strawberries and cream, macadamia Polvoron, white chocolate and elderflower

*2019 Paringa Estate Iced Viognier, Red Hill South*

*\$119pp - 4 Courses*  
*\$69 Matched Regional Wines*

*Jaiinga Estate*

WINERY AND RESTAURANT