

*Sample 4 Course Menu*

Appellation Oysters, Estate Riesling mignonette (4) - \$22  
Shark Bay Scallop warmed in cucumber and lovage butter (2) - \$24  
Southern Rock Lobster bun (2) - \$26

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

*COURSE ONE*

Australian Scampi, kumquat vinaigrette, sesame and almond, sauce of brown butter and carrot

*2019 Paringa Estate Riesling, Red Hill South*

*COURSE TWO*

Tuerong farm laminated rye pastry, lightly cured Ocean Trout, Flinder's avocado,  
Mary's leaves and flowers, Tyabb horseradish

*2019 Paringa Estate Chardonnay, Red Hill South*

*COURSE THREE*

Pistachio crusted Saltwater Barramundi, Summer minestrone, 30-month aged Reggiano

*2019 Paringa Estate 'The Paringa' Chardonnay, Red Hill South*

*OR*

Saltgrass Lamb Loin cooked medium, beetroots in olive caramel,  
caramelised yoghurt and walnut vinaigrette

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

*CHEESE - \$19*

Prom Country "Wattlebank Mist", warmed green fig, local honeycomb, sage and pistachio  
sable

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

*COURSE FOUR*

Red Hill berries 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