

4 Course Set-Menu

Appellation Oysters, Estate Riesling mignonette (4) - \$24
Bass Strait scallop warmed in cucumber & lovage butter, toasted garlic (2) - \$22
Mooloolaba prawn bun (2) - \$22

2017 Trofeo Estate Blanc de Noir, Dromana - \$20
NV Pol Roger Brut, Epernay, France - \$31

COURSE ONE

Lightly cured Ocean Trout, kumquat vinaigrette, almond, brown butter and carrot

2019 Paringa Estate Viognier, Red Hill South

COURSE TWO

Australian Scampi, Swordbelt mushroom, Mary's leaves and flowers, sauce of
Red Hill Ale and toasted yeast

2021 Paringa Estate Chardonnay, Red Hill South

Supplementary Truffle Course - \$26

Free range duck pastrami, WA black truffle, souffle pumpkin and broth of winter
vegetables and walnut oil

2018 Paringa Estate 'The Paringa' Pinot Noir, Red Hill South - \$28

COURSE THREE

Steamed Native Murray Cod, pine nut & saffron milk, preserved lemon and fennel pollen

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

OR

Sher Wagyu roasted medium, beetroot char siu, smoked eel and Tyabb horseradish

2019 Paringa Estate 'The Paringa' Shiraz, Red Hill South

CHEESE - \$26

Boat Shed Dairy brie, fresh WA black truffle, warm Gypsy toast, local apple, smoked maple and
hazelnut

2018 Paringa Estate Shiraz, Red Hill South - \$24

COURSE FOUR

Frozen Parfait of Olive Oil and leatherwood honey, Pol Roger poached rhubarb, chamomile and
white chocolate

2019 Paringa Estate Iced Viognier, Red Hill South

\$119pp - 4 Courses
\$79 Matched Regional Wines

Javinda Estate

WINERY AND RESTAURANT