

# *Paringa Estate*

WINERY AND RESTAURANT

## *4 Course Set Menu*

Appellation Oysters, Estate Riesling Mignonette (4) - \$24  
Triabunna Mussel, Smoked Seaweed Butter and Finger Lime (2) - \$16  
Lamb Bun glazed in Honey mustard, Pistachio & Black Garlic (2) - \$24

*2018 Trofeo Estate Blanc de Noir, Dromana - \$22*  
*NV Billecart-Salmon Brut Reserve, Champagne, FR - \$33*  
*NV Audrey Wilkinson Prosecco Brut, Veneto, Italy-\$16*

### *COURSE ONE*

Kangaroo Carpaccio, Pickled Muntries, Purple Carrots with  
Macadamia Cream

*2022 Paringa Estate Rose*

### *COURSE TWO*

Grilled Shark Bay Scampi, Potato Emulsion, Roasted  
Forestry Mushrooms and Sorrel

*2022 Paringa Estate Riesling*

### *COURSE THREE*

Steamed Blue Eye Trevalla, Charred Asparagus,  
Smoked Mussel Sauce

*2020 Paringa Estate 'The Paringa' Chardonnay*

*OR*

Sher Wagyu 9+ Rostbiff, Black garlic,  
Sweet Onion and Braised Witlof

*2019 Paringa Estate 'The Paringa' Pinot Noir*

### *CHEESE - \$40*

Selection of Cheeses from our Region served with Accompaniments and Condiments.

*2021 Fighting Gully Road Moelleux Gros Manseng, Beechworth, Vic*

### *COURSE FOUR*

Yuzu Meringue, Yoghurt Crèmeux, Apple Poached in  
Viognier Caramel with Almonds

*2019 Paringa Estate Iced Viognier*

*\$ 129pp - 4-Courses*  
*\$ 79 - Matched Regional Wines*

*Jaiinga Estate*

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