

Paringa Estate Progression

Tomato

Smoked tomato consommé, lemon myrtle,
fermented tomato tostada, cashmere,
fennel jam.

2024 Estate Riesling

Confit tomato, sundried oil, celery sauce,
yoghurt emulsion & preserved lemon.

Slipper Lobster

Hibachi Moreton bay bug,
glazed Xo butter,
fermented yellow capsicum,

2024 Estate Chardonnay

Duck

Davidson plums,
Mary's plum purée, cumin jus
Squash & Pumpkin boulette.

2021 'The Paringa' Pinot Noir



Sides

Torello leaves, dressed citrus +12
Pommes frites, aioli +14

Peach

Puffed quinoa, green tea espuma,
Roselle sorbet

*Domaine CauhapeJurancon
Petit Manseng*

a la carte

appetiser

Appellation oyster, picked pear, finger-lime, sumac 6.3
Crab bun, tarama, salmon roe 12
Sweet potato bun "Murgh Makhani" turmeric mayo 12
Wagyu tartare beetle leaf 12

entree

Confit tomato, sundried oil, celery sauce, yoghurt emulsion 24
Smoked salmon, sunrise lime, celery sauce, paprika oil, dill 30
Hibatchi octopus, pumpkin hummus, nduja dressing, pickled pumpkin 28
Prawn, harissa butter tarama 16

main

John Dory, fennel, whipped cod roe, avruga 46
Spatchcock, capsicum butter, saltbush, almond 48
Wagyu Rostbiff, onion jus, white garlic puree, pickled mustard seed 52
Salt baked celeriac, burnt apple mustard, fennel miso 38

sides

Mary's salad, citrus vinaigrette 12
Pommes frites, aioli 14

dessert

Peach, puffed quinoa green tea espuma, roselle sorbet 24
Citrus trifle, coconut, verjus sorbet 24
Four cheeses, crackers & condiments 40

