

PEGASUS BAY WINE DINNER

AMOUSE BOUCHE

BEL CANTO RIESLING

Warm Bluff oyster, Riesling sabayon, samphire

Manchego, fresh fig & jamon serrano

FIRST COURSE

PRIMA DONNA PINOT NOIR

Venison tartare, sea chicory, mushroom ketchup, porcini, smoked mayonnaise, cocoa

REFRESHER

Feijoa sorbet

FISH

ESTATE CHARDONNAY

Crayfish raviolo, tomato ragout, pea & watercress velouté

MEAT

MAESTRO MERLOT CABERNET MALBEC

Roasted lamb loin and braised oyster shoulder, miso glazed aubergine

DESSERT

FINALE NOBLE SAUVIGNON BLANC SEMILLON

Chocolate & passionfruit