

MENU

SAT 24 SEPT

1ST Canapes
garden peas, cucamelon, Iberico ham consommé
nitro poached rebujito
coal roasted carrot pops, puffed cous cous, Kakadu plum
Four Pillars Spritz (Gin, Dry Vermouth & Burnt Lemon)

2ND South Australian Octopus
black romesco

3RD Spent Fruit Fed Burrawong Gaian Duck
served family style, duck fat roast potato, grilled carrot,
radicchio and orange salad

4TH Dulce De Leche Parfait
lemon curd, milk air

5TH Arco Iris Macaron Tower
flavours of tropical fruits

NV Mumm Petit Cordon Sparkling Wine

2002 St Helga Riesling

2020 Church Road Gwen Rose

2009 St Hugo Coonawarra Cabernet Sauvignon

2019 Church Road Grand Reserve Noble Pinot Gris

LUX DE LA LUNA DINNER

WONDER
FO LRA