



Australian Family Owned Since 1858

Thursday 28th of June, 6.30pm

Local Angasi oyster, cucumber salsa, Tyrrell's Pinot Noir Chardonnay foam
Tyrrell's Pinot Noir Chardonnay Brut

Sous vide scallop, poached local lobster, Lilliput caper salad,
saffron vanilla emulsion, chervil
Tyrrell's Belford Hunter Chardonnay

Crispy pork belly, roasted parsnip, green apple salad, spiced rhubarb sauce
Tyrrell's Vat 1 Semillon

Local veal medallion, crispy prosciutto, celeriac puree, roasted baby onions,
peppered veal reduction
Tyrrell's Rufus Stone McLaren Vale Cabernet Malbec

Local confit duck breast, baby beet, Persian fetta, cured cabbage, mandarin glaze
Tyrrell's Vat 9 Shiraz

Valrhona chocolate, pear, hazelnut
Tyrrell's Special Aged Tawny Port

\$100 per person

