

SAMPHIRE ROTTNEST

HOME GROWN

NEW SOUTH WALES

CANAPÉS ON ARRIVAL

Collector Shoreline Sangiovese Rose (NSW)

Sydney rock oysters, xnipec – red onion and habanero salsa

AT THE TABLE

Course one (Shared between 2)

Printhie Pinot Gris (NSW)

Sourdough, whipped butter, Great Southern olive oil

Cured yellow fin tuna tostada, macadamia cream, soy, toasted sesame seeds, lime

Course two (Shared between 2)

Brokenwood Chardonnay (NSW)

Barramundi and blue swimmer crab ravioli, smoky beurre blanc, chives

Course three (Individually Served)

Collector Cherry Orchard Shiraz Hilltops (NSW)

Chunky beef chuck & Guinness pot pie, mash potato, peas and rich gravy

Winter leaf, candied walnuts, olive oil, balsamic

Rhubarb galette with fresh goat cheese

Course four (Individual Dessert)

Sandalford Botrytis (NSW)

Classic lamington, fluffy sponge, chocolate, coconut, whipped cream, strawberry coulis