



Porte Ouverte 13th & 14th October

Two courses for \$49*
choose either the Chardonnay or Pinot Noir Experience

Chardonnay Experience Menu

Entree:

Salmon rilette pickled grapes, chervil oil & charred bread

**we recommend this dish to be paired with 'Terre' Chardonnay 2017*

&

Main:

Pan seared fillet of barramundi, scallop,
smoked haddock & potato pie

**we recommend this dish to be paired with Isabella's Chardonnay 2017*

Pinot Noir Experience Menu

Entree:

Roasted pork belly , slow cooked chickpeas, crispy shallots,
salted yoghurt & preserved lemon- GF

**we recommend this dish to be paired with 'Dans les Bois' Pinot Noir 2017*

&

Main:

Confit leg of duck, fondant potato, slow roasted parsnip,
lavender & rhubarb- GF

**we recommend this dish to be paired with 'L 'Enfant Unique' Pinot Noir 2017*

**Not to be used in conjunction with any other offers/discounts or vouchers*

**Wines not included refer to our wine list for full selection*



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