

5-Course Gold Penfolds Degustation Dinner



CANAPÉS (PAIRED WITH
PENFOLDS CHAMPAGNE CUVÉE
BRUT NV, CHAMPAGNE FRA)

Kakadu Plum Duck Crêpe

Pumpkin Flower filled with
aromatic spiced vegetables
and a rich aged balsamic
reduction

Blue Swimmer Crab Tartlet
finger lime and native herb
aioli

Bread Roll butter medallion

ENTRÉE (PAIRED WITH PENFOLDS
MAX'S PINOT NOIR, TASMANIA)

Harbour to Hinterland
orecchiette pasta with slow-
braised Gundagai lamb ragù,
rosemary, wattle seed and
aged parmesan

DESSERT (PAIRED WITH PENFOLDS
FATHER 10YO TAWNY PORT)

Pistachio & Gold layered
chocolate cake with soft
pistachio cream, accompanied
by a delicate pistachio
macaron and gold crumb

Trio of Australian Artisan
Cheese served with crackers
and Hunter Valley quince paste

APPETISER (PAIRED WITH
PENFOLDS BIN 311 CHARDONNAY,
ADELAIDE HILLS SA)

Earth & Sea seared Australian
scallops, beetroot velouté,
citrus segments, salmon roe
and ocean pearls

MAIN (PAIRED WITH PENFOLDS
BIN 150 MARANANGA SHIRAZ,
BAROSSA VALLEY SA)

Ember & Vine prime beef
tenderloin, truffle-infused
pumpkin purée, slow-roasted
shallots, baby purple carrots,
field mushrooms, Barossa red
wine and thyme jus