



Vineyard Degustation Menu



Course 1

Beef Carpaccio Chestnut, Porcini, Mushroom Cream, Truffle Oil

Matched with Granitevale 2017 Sangiovese Shiraz

Course 2

Scallops Mascarpone ravioli, cointreau cream, asparagus, garlic crumb

Matched with Gallagher Wines 2018 Riesling

Course 3

Chili Lamb Back Strap Rocket leaves, spanish onion, cherry tomatoes,
sourdough wafers, lime aioli (DF, GF Option)

Matched with 2016 Georgia Shiraz

Course 4

Gin cured salmon, cucumber gel, wasabi emulsion, pickled fennel (GF,DF)

Matched with Granitevale 2015 Sparkling Sauvignon Blanc

Course 5

Chicken Breast Potato rosti, leek puree, enoki mushrooms, port jus (GF, DF Option)

Matched with Gallagher Wines 2017 Chardonnay

Course 6

Eggnog cheesecake, cinnamon ice cream, chocolate ganache, rum gel, cocoa soil

Matched with Barton Estate 2008 "Elva" Late Picked Riesling