

WELLINGTON POINT FARMHOUSE

MAY DINNER DEGUSTATION

Four Course Degustation \$99pp
Matching Wines \$45pp

MENU

Warm Sourdough Bread w/ Whipped Burnt Butter

Roasted Ruby Creek Mushrooms

Garlic Cream, Watercress Panna Cotta, Mushroom Ketchup & Brown Butter Croutons

Heggies Vineyard Estate Riesling, Eden Valley, SA

Scallop & Egg Yolk Ravioli

Almond & Porcini Velouté

Rogers & Rufus Grenache Rose, Barossa, SA

Confit Pork Belly

Smoked Carrot Puree, Slow Cooked Leek, Herb Potato Waffle, Pickled Carrot & Sage Jus

Blonde Crow Chilled Pinot Noir Shiraz, Mount Barker, WA

Mandarin Brulée

Crème Fraiche, Mandarin Granita & Hazelnut Praline

McPherson Pinot Chardonnay Sparkling, Nagambie Vic

Dietaries: Please note that we do cater to most dietaries for our Degustation nights by substituting relevant items. Please advise us of any dietary requirements in your booking notes.