

# WELLINGTON POINT FARMHOUSE

## DINNER DEGUSTATION

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

### MENU

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**Warm Sourdough Bread w/ Whipped Burnt Butter**

**Cured Atlantic Salmon**

Jerusalem Artichoke Velouté, Pickled White Radish,  
Tapioca, Horseradish Crème Fraiche, Toasted  
Buckwheat, Wild Fennel

**Slow Roasted Pumpkin**

Smoked Eggplant, Toasted Pepitas, Corn Emulsion,  
Farm Kale, Basil Oil

**Braised Lamb Neck**

Rosemary Potato Espuma, Black Olive Jelly, Farm  
Tomato Fondue,

**Peanut Panna Cotta**

Salted Red Sorghum, Chocolate Sponge, Blood Orange  
Granita, Cocoa Nibs

*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 on your booking notes.*