

WELLINGTON POINT FARMHOUSE

DINNER DEGUSTATION

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

MENU

Warm Sourdough

Whipped Burnt Butter

Cloth Aged Wagyu Salami

Buffalo Curd, Nashi Pear, Witloft & Salted Walnut

Smoked Morton Bay Bug

Smashed Cucumber, Dill Oil, Fennel, Shellfish Fume, Grapes & Fresh Horseradish

Roasted Petit Tenderloin Beef

Veal Sweetbreads, Pea & Wild Garlic Puree, Crispy Kalette, Scaly Flame Cap Mushrooms & Jus

Coconut & Pistachio Sponge

Passionfruit Curd, Coconut Panna Cotta & Farm Strawberries