

WELLINGTON POINT FARMHOUSE

AUGUST DINNER DEGUSTATION

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

MENU

Tuna Tartare

Buttermilk Dressing, Herb Panna Cotta, Radish from our garden

Chicken Ballotine

Wild Garlic Emulsion, Ruby Creek Mushroom Duxelles & Nasturtium Leaves

Wagyu Sirloin

Charred Braised Baby Onion, Dauphinoise Potatoes, Smoked Short Rib, Chives & Grilled Pea Mayo

Vanilla Crème Fraîche Mousse

Coconut Sponge, Farm Strawberry Compote & Chilled Lemon Verbena Strawberry Consommé