

WELLINGTON POINT FARMHOUSE

MARCH DINNER DEGUSTATION

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

MENU

Warm Sourdough
Truffle Butter

Tomato Tart Tatin
Crème Fraiche, Caramelised Onion, Fine Herbs

Spanner Crab Salad
Corn, Chicken Wing Confit, XO Sauce

Almond Fed Pork Cutlet
Black Garlic, Pea Mousse, Bread Dumpling,
Toasted Hazelnut

Warm Honey Brioche
Caramelised Banana, Banana Caramel Mousse,
Chocolate Gelato