

# WELLINGTON POINT FARMHOUSE

## DINNER DEGUSTATION

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

### MENU

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#### Warm Sourdough Bread

Whipped Burnt Butter

#### Heirloom Tomatoes

Strawberries, White Balsamic, Basil Gel, Stracciatella & Black Olive

#### Basil Cured Salmon

Yuzu Gel, Avocado, Pickled Green Strawberries, Toasted Buckwheat & Strawberry Water

#### Braised Beef Cheek

Fennel Jam, Kohlrabi, Potato Rosti, White Soy Infused Strawberries & Pepper Berry Jus

#### Wellington Point Farm Strawberries

Vanilla Cheesecake Mousse, Basil Tapioca, Baked White Chocolate Pistachios & Rossella Shrub

*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.*