



## *To Start*

House made pastrami, zingy red cabbage puree, pickled mustard seed, rosemary pane croccante

*Paired with Brockenchack NV Great Scott Sparkling Shiraz*

## *Entree*

House cured dill salmon, heirloom beetroots, asparagus & fetta whip, lemon

*Paired with Brockenchack 2015 Charli Jaye Chardonnay*

## *Main*

Beef Wellington; fillet of beef, truffled mushroom duxelle, shallot & red wine sauce, served with; cauliflower gratin, braised leek & potato, roasted root vegetables

*Paired with Brockenchack 2013 William Frederick Shiraz*

## *Dessert*

Apple & Rhubarb steamed pudding, peanut brittle, honey mascarpone, salted caramel sauce

*Paired with Brockenchack Hare Hunter Pinot Noir*

## *Cheese*

Roquefort, local honey, red wine poached pear, spiced fig and apple chutney, lavosh

*Paired with Brockenchack 2016 Miss Bronte Cabernet Sauvignon*

