

Monday 6th May 2019

Estelle

Clair De Lune oyster, elderflower & cherry
Petuna Ocean Trout & whipped cod roe

Rockmelon & spanner crab

Chestnut macaroni, pine mushroom & saltbush

Sher Wagyu beef neck and eye fillet,
Musquee de Provence & pumpkin granola

Poached quince, burnt honey ice cream

Beverages

Pommery Brut Apanage NV

Makers Mark Old Fashioned

Katnook Estate Chardonnay 2017 Coonawarra

Katnook Estate Merlot 2015 Coonawarra

Katnook Founders Block Botrytis 2001

Peroni Nastro Azzurro / Peroni Leggera

Cascade Lemon Lime and Bitters

Coke Classic / Coke No Sugar

Bisleri sparkling water

Lavazza Coffee

**This menu has been created by restaurateur
Scott Pickett & head chef Val Barrere**

Product / Beverage Sponsors



Major Sponsors

holmesglen



Tastychips
the freshest cut



Katnook
COONAWARRA

LAVAZZA
TORINO, ITALIA, 1895

Petuna
BY PETER & UNA ROCKLIFF



CHAMPAGNE
POMMERY
A REIMS - FRANCE

Asahi

CCA
COCA-COLA AMATIL

COMCATER
-foodservice equipment



 **HATCHING COMMUNICATIONS**