

DINNER WITH CHALK HILL

FIRST COURSE

Oysters, tosazu, chive and wakame, smoked caviar

2021 Small Batch Release Gruner Veltliner

SECOND COURSE

Grilled moreton bay bug, lychee + ginger, finger lime,
beurre blanc, red vein sorrel

2021 Europa Padthaway Chardonnay

2021 Alpha Crucis Chardonnay

THIRD COURSE

Slow roasted birkshire Porchetta

2021 Estate Tempranillo Grenache

Accompaniments;

Parsnip, charred witlof, Smokey paprika yoghurt,
mint & pomegranate

Kohlrabi + apple remoulade, dill + chives

West side mushrooms, cavolo nero,
gorgonzola, roast pine nuts

FOURTH COURSE

Petit four platter

Hazelnut + chocolate eclair

D’Affinois, manchego, lavosh, muscatel,
quince paste, fresh fruit

2020 Estate Shiraz

2014 Alpha Crucis Titan Cabernet Sauvignon