

THE
MARRYATVILLE

Paddock to Plate

TRILOGY SERIES PART THREE | TORBRECK

The Gathering

Kalleske's pepperoni, polenta crisp

Duck + green peppercorn pâté tartlet

La Dame en croûte

Whisky Cocktail

The Root

*Salt roasted heirloom beetroot carpaccio, parsnip,
ricotta, balsamic, pine nuts, blue gum hot honey*

Juveniles Blanc

The Heritage

*Barossa Berkshire pork belly, quince puree,
toasted buckwheat, goats curd*

Harris Grenache

The Steading GSM

The Flock

*Rosemary crusted lamb cutlet, lamb rilette,
sugar snap peas, congo aligot, cherry glaze*

The Struie

The Gask Shiraz

The Hive

*Barossa vintage aged cheddar, honeycomb, pear,
roast pistachio, wattleseed lavosh*

The Pict Mataro