

SCOTCHMANS HILL

Wine Dinner

CANAPES ON ARRIVAL

CORNELIUS BLANC DE BLANC

Smoked cod croquettes, dill aioli
Tomato & basil bruschetta, tomato chutney, pesto

TO START

CORNELIUS SAUVIGNON

Ket Baker sourdough, house butters, Lighthouse extra virgin olive oil
Port Arlington mussels, fresh tomatoes, basil, white wine, Napoli sauce

ENTRÉE

SCOTCHMANS HILL CHARDONNAY

Drysdale whipped goats curd, roasted golden beetroots, red beetroot chips, candied walnuts, chard, pickled rainbow beetroot

MAIN COURSE

SCOTCHMANS HILL PINOT NOIR

CORNELIUS SYRAH

Herb crusted rack of lamb, black garlic and Jerusalem artichoke puree, butter beans, broad beans, snow peas, lamb boulangère potatoes, red wine jus

SIDES TO SHARE

DESSERT

SCOTCHMANS HILL LATE HARVEST RIESLING

Yuzu chiboust, white chocolate crumb, yuzu curd, berry sorbet, fresh strawberries