

Aperitif

Aperol Spritz

Amuse Bouche

Peking duck crepe with fresh cucumber and pickled ginger.

Crittenden Estate Peninsula Pinot Noir Mornington
Peninsula

Starter

Beef carpaccio served with Egyptian spiced dukkah, ricotta and fried spinach.

Crittenden Estate OGGI Fiano Arneis Mornington

Entree

Chorizo paella stuffed squid with caramelised peach, chilli glaze and baby basil.

Crittenden Estate Pinocchio Rosato

Main

Lamb back strap wrapped with basil mousseline served on crispy Mediterranean polenta finished with jus.

Crittenden Estate Los Hermanos Tempranillo

Dessert

White Russian surprise.

Alkoomi Estate Late Harvest Riesling, Frankland River WA