

VOYAGES  
**TALI  
WIRU**

**AMUSE BOUCHE**

Victorian Chestnut velouté, coconut espuma, native spice dust GF/V

*Penfolds Bin 23 Pinot Noir 2023*

**ENTRÉE**

**Scallops**

Celeriac passe, sunrise lime gel, native succulents, rosella shards GF /DF

*Pen folds Bin 51 Riesling 2024*

**Native spiced lamb backstrap**

Truffle risotto, courgette gems, muntrie red winejus, bush tomato pearls GF

*Penfolds 389 Cabernet Shiraz 2019*

**Bush spinach dumplings GF/V**

Silken tofu, charred cabbage, oyster mushroom, pepperberry Momo chutney

*Penfolds Bin 23 Pinot Nair 2022*

## MAIN

### **Glacier 51 Toothfish GF**

Citrus fumet, aged balsamic, sugar snap, asparagus, finger lime chimichurri

*Penfolds Cellar Reserve Riesling 2024*

### **Darling Downs Wagyu fillet QLD marble score 6+ GF**

Duck fat quandong potato pave, rainbow chard, pepper berry aioli, red wine jus

*Penfolds Cellar Reserve Cabernet Sauvignon 2022*

### **Pithivier GF A/VA**

Pumpkin, Warragul green, brie, anise myrtle fig, enoki, charred capsicum, puff pastry, rosella onion marmalade, pea puree, pi not glaze

*Penfolds Bin 311 Chardonnay 2018*

## DESSERT

### **Quandong & lychee mousse GF**

Macadamia crumble, lychee mint veil

### **Warm desert honey apple tarte tatin**

Desert honey caramel apple, anis myrtle, caramelized pastry, vanilla bean gelato

### **Farm House Cheese**

Granny smith apple & quandong compote, truffle bush honey, wattle seed lavosh

*Penfolds Grandfather*