



WINE NIGHT MENU

AMUSE-BOUCHE

MUSHROOM PÂTÉ QUENELLE

SERVED ON TOASTED SOURDOUGH, MICRO HERBS, TRUFFLE OIL DRIZZLE

ENTRÉE

CHICKEN & LEEK TERRINE

SPICED PEARS, MICRO HERBS, PEAR SYRUP

MAIN

SOUS-VIDE KANGAROO FILLET

PUMPKIN CROQUETTE, BEETROOT GEL & PEPPER BERRY JUS

DESSERT

PETIT FOURS

ASSORTMENT OF SMALL, ELEGANT BITE-SIZED SWEETS