



RYMILL WINE DINNER

CANAPE

FRENCH GOATS CHEESE & BABY BEETROOT TARTLET
2016 Rymill Brut, Coonawarra

ENTREE

SCALLOP & PRAWN RAVIOLI, CRUSTACIAN BISQUE
2018 Rymill Dry Gewürztraminer, Coonawarra

MAIN COURSE

LAMB SHANK, BONE MARROW DUMPLING & BABY PEAS
2015 Classic Cabernet Sauvignon, Coonawarra (96pts JH)
2012 Cabernet Sauvignon Maturation Release, Coonawarra (92pts JH)

DESSERT

DARK CHOCOLATE TART, SPICED CHERRIES & HOUSE CLOTTED CREAM
2015 Classic Shiraz, Coonawarra (93pts JH)
2012 Classic Shiraz, Coonawarra

Thursday 6th June @ 7:15 for a 7:30 Start

\$98 Per Person
