



“TALTARNI WINE DINNER”

CANAPE

Kingfish Ceviche, Finger Limes, Nasturtium & Pickled Fennel

Taltarni Blanc De Blancs Brut 2011

L' ENTRÉE

Seared Scallops, Cauliflower Puree, Crisp Pancetta & Green Apple Reduction

Taltarni Fumé Blanc 2017

“MYSTERY WINE”

PLAT PRINCIPAL

Lamb Shank, Bone Marrow Dumpling, Petit Pois a La Francaise & Rosemary Jus

Taltarni Estate Cabernet 2015

Taltarni Reserve Shiraz Cabernet 2016

FROMAGE

Multan Brie De Meraux, Spiced Cherries & Slated Walnuts

Taltarni Estate Shiraz 2017

Taltarni Estate Shiraz 2008

LES DESSERTS

Bombe Alaska, Blood Peach, Raspberries & Pistachio Croquante

Taltarni Cordon Cut Pinot Gris 2013

5 Courses of Café Lyon Fare with 8 Delicious Wines

Wednesday 4th September @ 7:15 for a 7:30 Start

\$110 pp