



# WIRRA WIRRA

## WINE DINNER

### ON ARRIVAL

Scallop Ceviche, Blood Orange & Kosciusko Pearls

*Lost Watch Riesling, Adelaide Hills, 2018*

### AMUSE BOUCHE

Citrus Cured Ocean Trout, Chorizo,  
Fermented Cabbage & Spiced Fennel Salad

*12th Man 'Wild Ferment' Chardonnay, Adelaide Hills, 2017*

*Mrs Wigley Rose, McLaren Vale, 2018*

### ENTRÉE

Duck Liver Parfait, Smoked Duck, Spiced Cherries  
& Foie Gras En Croustade

*Absconder Grenache, McLaren Vale, 2017*

### MAINS

Beef Fillet Forestier, Pancetta & Pommes Gaufrettes

*Church Block, Cabernet Shiraz Merlot, McLaren Vale, 2017*

*Church Block 'Back Vintage' Cabernet Shiraz Merlot, McLaren Vale, 2013*

*The Angelus Cabernet Sauvignon McLaren Vale 2015*

### FROMGE

Shadows of Blue, Poached Pears, Salted Grape & Quince Salad

*RSW Shiraz, McLaren Vale, 2017*

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**Tuesday 3rd September @ 7:15 for 7:30 Start**

5 Courses & 8 Matching Wines 120 Per Person