



WINE DINNER

\$150 per person

APPS

Crème Fraiche tart with shaved pear and micro greens

SALAD

Blood Orange, Shaved Fennel, Red Onion, Mint

SOUP

Roasted Cauliflower, Crispy Shallots, Local Olive Oil

ENTRÉE

Pork Ragu, Pappardelle, Roasted Carrots

DESSERT

Strawberry and Goat Cheese Mousse,
Cardamom shortbread Crumble, Dehydrated
blood orange, strawberry balsamic coulis