

*Gourmet Boards available Monday to Friday lunch service for tables less than 8 guests.
As all our produce is prepared freshly, please allow
minimum 30 minutes for Gourmet Board preparation.*

White Gourmet Board

\$65

3 sample dishes from our menu served with 1/2 standard serve of each of the matched white wines

Braised baby leek and goats cheese curd tartlet, bitter greens, pickled shallots and sauce vierge (V)

2007 Mt Barker Riesling - lime juice aromas and flavour with high acidity

Roast chicken breast, sweet potato puree, crispy pancetta, cassoulet of lentils, vegetables and balsamic (C)

2007 Chenin Blanc – ripe guava and fruit salad, finishing lively and clean

Braised veal gnocchi with porcini mushroom, caramelised red onion jam, baby spinach, finished with parmesan crème fraîche (V*)

2008 Oaked Chardonnay

– barrel fermented and aged in new American oak for 10 months

Red Gourmet Board

\$65

3 sample dishes from our menu served with 1/2 standard serve of each of the matched red wines

Red wine marinated scallops, spiced avocado with coriander and chilled gazpacho (C*)

2004 Celebration Red – cherry and spice aromas with a soft finish

Warm salad of smoked quail with chorizo, crisp potato, soft boiled egg, honey and lime dressing (C*)

2007 Zinfandel – floral spicy aromas and taste

Chargrilled beef fillet, fondant potato, stewed capsicum, wilted chard and café de Paris butter (C)

2005 Shiraz – ripe plums, dark berry fruits and light smoky oak

Vegetarian Gourmet Board

\$65

3 sample dishes from our menu served with 1/2 standard serve of each of the matched white wines

Buffalo mozzarella on pesto croute, caponata, smoked eggplant emulsion and hazelnut pesto (V) (C*)

2007 Verdelho – tropical fruit with a fresh, crisp finish

Chargrilled polenta with melted bocconcini, vegetable stack, olive tapenade, guacamole and pesto, balsamic syrup (V) (C)

2008 Semillon – a full bodied aromatic style

Roasted field mushrooms on olive ciabata, vine ripened tomato, parmesan and roquette salad finished with truffle oil (V)

2008 Unoaked Chardonnay – ripe melon and white peach aromas

Dessert Gourmet Board

\$30

3 sample dishes from our menu served with 1/2 standard serve of each of the matched wines

White chocolate mousse with warm syruped fruit and crisp shortbread biscuit (C*)

Fortified Muscat – a dessert style, with apricot and citrus characters

Chilled strawberry fool with crème chantilly and biscotti (C*)

Pinot Chardonnay Gold - dry, sparkling with light cherry like aroma

Selection of premium imported and Australian cheese, dried fruit, homemade fruit bread, crackers

Fortified Shiraz – a port style; rich fruit with hints of dark chocolate