



# 5 COURSE DEGUSTATION WINE DINNER

6th September 2024

## **FRENCH CHAMPAGNE ON ARRIVAL**

*Veuve founry grands terroirs brut premier cru*

## **AMUSE BOUCHE**

Spanner crab, green apple, red chilli

## **ENTREE**

Cured kingfish, hazelnut verjuice, ruby grapefruit

*Matching with Rutherglen Estate Fiano*

## **MAIN**

Gippsland grass fed beef tenderloin,  
pressed potatoes, beetroot, bone marrow jus

*Matching with Renaissance Durif*

## **DESSERT**

Dark chocolate delice, crème patisserie, orange gel

*Matching with Rutherglen Estate Classic muscat*

## **PETIT FOURS**

Earl grey chocolate truffles

*Tea/Coffee*

*the menu*

