

VOYAGES
**TALI
WIRU**

AMUSE BOUCHE

Victorian Chestnut and Celeriac Velouté *gf, v*
truffle pearls | enoki tops

Penfolds x Thienot Brut Rose Champagne

ENTRÉE

Wild Moreton Bay Bug – Slipper Lobster *gf*
Muntrie pomegranate glaze | ice plant | native finger lime caviar | lemon myrtle beurre blanc

Penfolds Cellar Reserve Riesling, Polish Hill River Clare Valley

Wattle Seed Dusted Dorper Lamb Loin SA
Pepper berry aioli | grilled kipfler potatoes | wilted arugula

Penfolds Cellar Reserve 'Coastal' Cabernet Sauvignon

Tian of Grilled Market Vegetables with Crystal Ice Plant *gf | v*
Chargrilled kumara | red and green capsicum |
courgettes | caramelized red onions | quandong beetroot jam | apple balsamic reduction

Penfolds Bin 23 Pinot Noir, Tasmania

MAIN

Glacier 51' Toothfish *gf*

Tossed chanterelles | native SA warrigal greens | North QLD macadamia gremolata | Davidson plum blood orange reduction

Penfolds Bin 311 Chardonnay, Multi-Region

Darling Downs Wagyu Beef Tenderloin Marble 6+ *gf*

Grilled asparagus spears | caramelized beetroot chutney | Davidson plum-Coonawarra Cabernet Jus

Penfolds Bin 407 Cabernet Sauvignon, Multi-Region

Wild Forest Mushroom Risotto *gf, v*

Akudjura dust | wild mushrooms | desert succulents
aged pecorino

Penfolds Bin 150 Marananga Shiraz

DESSERT

Chocolate Delice

Quandong and blackberry compote | chocolate and pistachio crumble
vanilla fairy floss | wattle seed and dark chocolate gelato

Penfolds Father Grand Tawny (10 y.o.), served slightly chilled

Desert Honey and Kakadu Plum Mousse

Desert honey mousse | Kakadu plum compote
matcha sponge | honey tuille

Penfolds Cellar Reserve Viognier, Barossa Valley

Homestead Cheese Board

Burnie Tasmania soft brie | Gippsland mature cheddar | King Island blue | Granny Smith apple and quandong
compote
truffled bush honey | artisan lavosh

*Penfolds Cellar Reserve Viognier, Barossa Valley
Father Grand Tawny (10 y.o)*