



# **Chef's Dinner Menu**

5 Course Set Menu

\$80pp / with wine \$135pp

**First Course:** Rhubarb & Ginger Soup

*2017 Chardonnay*

**Second Course:** Smoked Salmon Filo Tartlet with Rocket  
Salad

*2018 Mr V (Marsanne, Rousanne, Viognier)*

**Third Course:** Baby Leek and Asparagus Terrine with  
Gazpacho Dressing

*2018 Viognier*

**Fourth Course:** Pan Fried Barramundi, served with  
Coconut Rice & Thai Green Curry Sauce

*2018 Sangiovese*

**Fifth Course:** Pear Tart Crumble with Vanilla Ice Cream  
& Warm Salted Caramel Sauce

*Dial M for Marsanne*