



**Wednesday 29<sup>th</sup> August 2018 – 6:30pm - \$195pp**

[Click here to book](#)

*Canapes*

Semi-cured Pacific Reef **cobia** | taramasalata  
Citrus cured NZ Ora King **salmon** | squid-ink crisp | salmon roe  
Pithivier of braised **rabbit** leg & Brezain smoked cheese

**2018 Lo Stesso Fiano**  
**2017 Georgia's Paddock Semillon**

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Miso-baked Glacier51 Patagonian **toothfish**  
pan-fried rice noodle | leeks | dashi | black garlic | daikon

**2018 Georgia's Paddock Riesling**  
**2002 Georgia's Paddock Riesling**

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**Mushroom tortellini**  
spring green peas | truffled Parmesan & porcini sauce.

**2017 Georgia's Paddock Nebbiolo**

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**Mystery wine**

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Twice-cooked **duck** breast  
duck liver parfait | kohlrabi fondant | poached quince  
sauteed winter leaves | red Kampot pepper sauce

**2017 Georgia's Paddock Shiraz**  
**1999 Georgia's Paddock Shiraz**

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Hard Aged cheese

**2017 Emily's Paddock Shiraz (3% Cabernet Franc)**