



FELTON ROAD

Sunday Lunch 10th September 2017 – 12:30pm

11 wines + 3 canapes + 4 courses + winemaker Blair Walter = **\$250pp**

Canapes

2016 Vin Gris

White miso-baked Japanese **black cod** fillet,
Fioretto cauliflower, kohlrabi, kombu–beurre blanc.

Bannockburn Chardonnay 2016

Block 6 Chardonnay 2015

Block 2 Chardonnay 2012

Mushroom wonton–**tortellini**,
Spring peas, aged Parmesan & porcini sauce
fresh WA Manjimup Black truffles

Bannockburn Pinot Noir 2016

Cornish Point Pinot Noir 2014

Cornish Point Pinot Noir 2012

Twice-cooked **duck** breast,
pickled cucumber, steamed leeks, whipped tofu,
spring onion pancake, hoisin sauce.

Block 3 Pinot Noir 2016

Block 3 Pinot Noir 2013

Block 3 Pinot Noir 2012

Apple Tart

Caramelised granny smith apples, macadamia praline,
tonka bean ice-cream.

Bannockburn Riesling 2016

[Book here](#)

Note: Communal tables for bookings of 5pax or less

