

Welcome canapés:

Moroccan chicken pastries
Parmesan crusted quail & tapenade
Dusty Hill Cabernet Rosé

Appetiser:

Spiced speck, free range eggs, chive
& tomato relish tart
Tipperary Estate Verdelho

Entrée:

Seared tuna fillet, cucumber spaghetti,
turmeric mayonnaise & red pepper essence
Cranes Merlot

Main:

Boned, braised veal shanks on celeriac mash, truffle oil,
baby carrots & shiraz glaze
Bridgeman Downs Shiraz

Dessert:

Tarte tatin & calvados anglaise
Barambah Ridge Late Harvest Semillon

Cheese:

Kingaroy washed rind platter
Cranes Frontignac