

AUSTRALIAN SEAFOOD & BALGOWNIE WINE NIGHT

Virgin Mary Gazpacho

lightly spiced prawn

(GF)(NF)(DF)

NV Premium Sparkling Cuvée, Yarra Valley

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Butter Poached Tasman Lobster

picked crab, lemon, chive & sour cream, choux pastry

(NF)

2021 Estate Chardonnay, Yarra Valley

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Sous Vide Fremantle Octopus

blackberries, pickled mustard seed caviar

(GF)(NF)

2021 Nouveau Rosé, Bendigo

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Native Blood Lime Sorbet

(GF)(NF)(DF)

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Grilled Queensland Swordfish

roasted red onion, 'Salute' black olive tapenade

blistered red capsicum, lemon, confit cherry tomato & capers

(GF)(NF)(DF)

2017 Estate Pinot Noir, Yarra Valley

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Vanilla Bean Panna Cotta

'Schnapps' granita, ginger poached pears

raspberry gel & muscavado sticks

(NF)

BALGOWNIE ESTATE