

PENFOLDS

MAGILL ESTATE

KITCHEN

Christmas Tasting Menu - 3 courses \$100pp
Including a glass of paired wine with main course

Bread 2.5 pp

Magill Estate sourdough + house churned butter

Small 25

spencer gulf prawn sando

fresh shucked oysters

ricotta gnudi, broad beans, beurre noisette

tuna, avocado, cultured cream, taro

Large 38

slow cooked pork & crackling, heirloom carrots, peach

confit ocean trout, potato salad

gnocchi, sugar snap, asparagus, baby spinach

lamb shoulder, hot sauce, tomato salad, potato bread

wagyu, fat chips, relish

After 18

honey cream, poached pear

warm mud cake, milk chocolate ice cream

peach compote, crumble, ice cream & custard

knickerbocker (ice cream sundae)

cheese, lavosh, quince, muscatels 30

Wine Pairing Options

2 Course Standard \$35pp 3 Course Standard \$45pp

2 Course Luxury \$95pp 3 Course Luxury \$110pp

(Upgrade luxury red wine to Grange for an additional \$55pp)

*PLEASE NOTE * No split or itemised bills, we thank you for your understanding