

PENFOLDS

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# MAGILL ESTATE

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KITCHEN

Christmas Tasting Menu - 3 courses      \$100pp

Including a glass of paired wine with main course

2 courses choice      65 pp

3 courses choice      85 pp

Small

Spencer gulf prawn sando

Fresh shucked oysters (6)

ricotta gnudi, snow peas, beurre noisette

kingfish, avocado, cultured cream, taro

Large

slow cooked pork & crackling, heirloom carrots, peach

confit ocean trout, potato salad

gnocchi, sugar snap, asparagus, baby spinach

lamb shoulder, hot sauce, tomato salad,

wagyu, fat chips, relish

After

honey cream panna cotta, poached pear

warm mud cake, milk chocolate ice cream

peach compote, crumble, ice cream & custard

knickerbocker (ice cream sundae)

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 bills, we thank you for your understanding**