

PENFOLDS

MAGILL ESTATE

KITCHEN

SAMPLE LUNCH MENU 2018

tasting menu 75 pp

wine pairing 45 pp

iconic wine pairing 90 pp

Magill Estate **sourdough loaf** + house churned butter 8

charcuterie + onion jam + pickles + sourdough 30

½ doz **oyster** + lime 22

blood orange + pickled fennel + **kingfish** + coriander 18

duck & chicken **parfait** + jelly + basil + fig 17

kale + **beetroot** + horseradish + brioche + hazelnuts 15

beef **tartare** + chip + béarnaise 22

roast **eggplant** + miso + heirloom tomato + saba 16

bao + spring + hoi sin + **duck** + cucumber 24

cauliflower + spice butter + tahini + pine nuts 12

truffle crisp + egg + **polenta** + mushroom 14

cheeseburger + brioche + hand cut chips 20

smoked tofu **dumplings** + broth + kai lan 29

pork belly + bulgogi + leaf + pigs ear 34

gnocchi + cherry tomato + **beef cheek** 32

striploin + dill + black garlic + jerusalem artichokes 42

salmon + coriander + ginger + rice 35

flat bread + fetta + eggplant + whole **lamb shoulder** 84

ginger + caramel **pineapple** + meringue + spice 14

crème **fritta** + lemon + quince 16

chocolate + banana + peanut + praline 16

flight of **cheese** 30