

PENFOLDS

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# MAGILL ESTATE

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KITCHEN

Menu of the day - 3 courses 80pp

Including a glass of paired wine with main course

2 courses choice 65 pp

3 courses choice 85 pp

## Small

lamb shoulder, cultured cream, tomato salad, flatbread

smoked kangaroo, beetroot, shallot

pork belly, roasted apples, parsnip

South Australian king prawns, lemon & fennel

## Large

Mayura wagyu rump cap, chips, relish & salad

winter risotto, broccoli, cauliflower, parmesan

beef cheek, soft polenta, mushrooms

duck leg, sweet & sour cabbage, potato

barramundi, cauliflower puree, roast onions

## After

set honey cream, poached pear

gingerbread, cardamom ice cream

rhubarb & apple crumble, vanilla ice cream

\*Please note\*

No split bills, we thank you for your understanding