

PENFOLDS

MAGILL ESTATE

KITCHEN

Menu of the day - 2 courses 65 pp

Including a glass of paired wine with main course

Bread 2.5 pp

Magill Estate sourdough + house churned butter

Small 25

lamb shoulder, cultured cream, tomato salad, flatbread

smoked kangaroo, beetroot, shallot

pork belly, roasted apples, parsnip

South Australian king prawns, lemon & fennel

Large 38

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 18

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