

PENFOLDS

MAGILL ESTATE

KITCHEN

Chefs shared Menu \$85 pp

“Sit back, relax and let our chef feed you”

sourdough, house churned butter \$2.50

oyster, shallot vinegar (1) \$4.50

crumbed oyster, wasabi mayo, seaweed salad \$4.50

cucumber, avocado, macadamia, cured egg yolk \$8

wagyu tartare, beef fat hash brown \$8

crumbed fish sando, wasabi tartare \$8

chicken drumettes, ginger, garlic, coriander (6) \$8

tuna, pickles, seaweed, taro \$26

pork dumplings, black vinegar, soy (3) \$24

salt baked celeriac, brussel sprout, blood orange, roast chicken broth \$28

gnocchi, roast tomatoes, peppers, fetta \$34

chicken maryland, wood roast carrot hummus, walnut, green olive \$38

aquna murray cod, coconut curry, cucumber, lime, roti \$42

300grm scotch fillet, café de paris, jus \$48

slow roasted lamb shoulder (1kg), smoked eggplant, zucchini, mint, parsley \$74

thousand guineas English shorthorn 1kg t-bone, café de paris, jus \$95

cos salad, parmesan, croutons \$12

grilled zucchini, mint, parsley, roast garlic \$12

shoestring fries \$10

panna cotta, strawberry, orange granita \$16

caramel and vanilla brulee, malt crumb, cherry sorbet \$16

dark chocolate fondant, salted caramel ice cream, toasted marshmallow \$16

coconut, pickled pineapple, lime \$16

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