

PENFOLDS

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# MAGILL ESTATE

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KITCHEN

## Chefs Menu \$75 pp

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

Chicken Liver Parfait, Pear, Brioche \$19

Tuna, Pickles, Seaweed, Taro \$24

Octopus, Tom Yum, Pineapple, Cucumber \$22

Kangaroo, Bush Tomato, Tuna Mayo, Parmesan \$24

Carrots, Butternut Ketchup, Coconut, Dukkha \$18

Pork Dumplings, Black Vinegar, Soy (3) \$22

Grilled Quail, Miso Eggplant, Tomatoes, Chili \$22

Whole Deboned Garfish, Wasabi Butter, Fennel, Smoked Broth \$34

Roast Chicken, teriyaki, potato salad \$36

Gnocchi, Roast Tomatoes & Peppers \$32

Lamb, Smoked Eggplant, Soft Herbs, Lemon \$42

Mayura Station Wagyu, Café De Paris, Jus 150grms \$48

Cos Salad or Shoestring Fries \$10 ea

Panna Cotta, Strawberry & Peach Granita \$16

Cherry & Vanilla Brulee, Malt Crumb & Cherry Sorbet \$16

Chocolate Mousse, Hazelnut Crumb, Dulce De Leche \$16

Coconut, Pickled Pineapple, Lime \$16

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

\*Public Holiday 10% surcharge\*