

PENFOLDS

MAGILL ESTATE

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

Snacks

Magill Estate sourdough + house churned butter 2.5 pp

oyster, shallot, vinegar (1) 4

pork bun, apple, herbs 8

whipped mortadella, potato bread 8

Small

quail, kimchi, lettuce

tuna, cream, pickles, seaweed & taro

broccolini, chargrill lemon, buckwheat risotto

seared scallops, apple slaw, cauliflower

Large

duck leg, smoked beetroot, orange, fetta

grilled wagyu, tomato, red onion & rocket

gnocchi, sweet & sour pepper, zucchini flower

confit ocean trout, potato salad

grilled lamb rump, roast pumpkin, black garlic, pine nut, coriander

Sides 10

french fries or garden salad

After

honey cream, poached pear

warm mud cake, milk chocolate ice cream

peach compote, crumble, ice cream & custard

cheese, lavosh, quince, muscatels 30

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