

MT MAC EDON WINERY

Three Course \$89pp | Two Course \$69pp

ENTREE

Honey Roasted Heirloom Carrots

VE / GF / DF

Caramelised Heirloom Carrots With Whipped Tahini, Pomegranate, Fennel Seed

& Sunflower Dressing

Or

Wagyu Short Rib Pasties

Tender Pine Grove Wagyu, Smoked Tomato Purée In A Puff Pastry, With a Spicy Guindilla Salsa



MAIN

Ravioli of Roasted Pumpkin

V

House-Made Roasted Pumpkin Ravioli, Saffron & Leek Purée, Smoked Ricotta & Crispy

Tuscan Kale

Or

Roasted Wild Barramundi

GF / DF

Crispy Skin Barramundi With Sweet Piperade, Shaved Fennel & A Dill Emulsion

Or

Southern Ranges Grass-Fed Eye Fillet (200g)

GF / DFO

Premium Grass-Fed Eye Fillet, Sweet Cipolini Onions, Whipped Parsnip & A Lemon Thyme Jus

Enhance Your Meal With Our Selection Of Accompaniments Available To
Purchase From The Main Menu



DESSERT

Toasted Coconut Parfait

GF / DFO

Toasted Coconut Parfait With Caramelised Mandarin, Kaffir Lime Syrup & Light Mandarin Cake

Or

Farmhouse Cheese

GFO

A Chef's Selection of Local Cheeses, Wood-Roasted Pear, Honeycomb & House-Made Sesame Crackers

10% Sunday or 15% Public Holiday Surcharge Will Be Applied