



## Wine & Truffle Dinner

18 & 19 June 2019

### Menu

#### Welcome

*Sparkling traditional method*

#### Grilled Scallops

Truffle Dressing - Mushroom Duxelle

*5 Ashes Vineyard SB 2018 & SSB 2018*

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#### Truffled Risotto Cake

Grilled Barramundi - Garden Peas - King Oyster Mushrooms

*5 Ashes Vineyard Chardonnay 2017 and Rose 2018*

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#### Sous-Vide Kangaroo Fillet

Speck - Truffle Cream Jus - Kohlabi Béchamel

*5 Ashes Vineyard Merlot 2017 and Cab Sauv 2017*

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#### Braised Lamb Shanks and Grilled Rack

Truffled Macaire - Roasted Leeks - Red Wine Jus

*Reserve Shiraz 2013 and Cab Sauv 2013*

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#### Dark Chocolate & Coffee Tart

Truffled Coconut Ice Cream

*Chateau Pechon Sauternes*

**Juniper & Bay**

**\$145 incl. wine** 3 Preston St. Como WA 6152  
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