

# FLOR MARCHÉ

## Wine Dinner

6.30pm - Wed/Thu Nov. 3+4

### On Arrival

2016 "Malabre" Sparkling Riesling

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### Grilled Prawns and Spring Onion Sorbet

Baby Spinach - Celeriac Remoulade

2021 Margaret River Sauvignon Blanc

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### Smoked Kangaroo Loin

Carrot Purée - Apple Salad - Horseradish

2020 Swan Valley Grenache - 2018 Swan Valley Rosat

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### Grilled Skin-on Barramundi Fillet

Honey Sauerkraut - Lemon Mustard Dressing

2018 "Chell" Chardonnay, Margaret River

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### Pink Roasted Duck Breast

Sultana Jus - Glazed Asparagus - Pine Nuts

2018 Pemberton Pinot Noir - 2015 "Longley" Pinot Noir, Denmark

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### Braised Lamb Shoulder Roast

Sun-dried Tomato Filling - Caponata - Grilled Polenta

2019 "Katinka" Cabernet Sauvignon, Margaret River

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### Dark Chocolate Parfait

Cumquats and Pink Peppercorns

2018 Swan Valley Pedro Ximinez

\$160

