

# Wine & Truffle Dinner Juniper Estate @ Juniper & Bay

Wednesday 12<sup>th</sup> June, 2024  
6.30pm



*On arrival: Small Batch Fiano*



## Grilled Scallop

Potato, Sweet Potato & Truffle Lasagne

*2020 Three Fields SBS*

*2023 Higher Plane "Led Astray" Fumé Blanc*

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## Smoked Kangaroo Biltong

Truffle Mayonnaise - Roasted Cauliflower Salad

*2023 Canvas Nouveau*

*2023 Canvas Malbec*

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## Sous-Vide Salmon Fillet with Truffle

Tempura Artichokes - Lime, Sage & Stilton Velouté

*2021 Cornerstone Karridale Chardonnay*

*2022 Cornerstone Wilyabrup Chardonnay*

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## Beef Tenderloin Roast

Truffled Red Wine Jus & Pommes Purée - Baby Carrots

*2011 + 2018 Heritage Shiraz*

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## Truffled Lamb Shoulder "Wellington"

Rosemary Jus - Braised Leeks & Mushrooms - Parsnip Purée

*2018 "The Tribute" Cabernet Sauvignon*

*2018 Cornerstone Wilyabrup Cabernet Sauvignon*

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## Coconut & Truffle Truffle

Banana Ice Cream & White Chocolate Ganache

*2022 Cane-Cut Riesling*

\$180

*Sold-out  
More dates in July:  
24 + 25/7*