

# Menu & Pairings

## **Starter**

Sydney rock oyster with finger lime caviar and gin crème fraîche  
*Paired with: Eden Valley Riesling 2025*

## **First Course**

Slow roasted beef cheeks with carrot purée, braised kale & salsa verde

*Paired with: Barossa GSM 2025*

Pork porchetta with slow braised apple, fresh herbs, orange & chilli  
*Paired with: Ode to Lorraine Cabernet Shiraz Merlot 2022*

Charred pork fat Brussels sprouts

## **Second Course**

Roast whole chicken with sautéed mushrooms & tarragon crème  
*Paired with: Estate Cabernet Sauvignon 2022*

Rosemary infused venison with roast zucchini, fig & port compote  
*Paired with: Ashmead Cabernet Sauvignon 2023*

Duck fat roasted potatoes

## **To Finish**

Berry's Creek Riverine Buffalo Blue, Adelaide Hills ASH Brie, apple chutney, toasted walnuts & lavosh  
*Paired with: Command Shiraz 2022*

*Elderton*

HEADLANDS 