

CAPE MENTELLE WINE DINNER

2026 'Sixteen Hectares' Rosé on arrival

TASTE

STONE BAKED SOURDOUGH
Alto Australian olive oil, aged balsamic

SCALLOP CEVICHE
Lemongrass & coconut oil, lime, green chili, Vietnamese mint, pickled eshallot (gf, df) (I)

2024 'Brooks' Sauvignon Blanc-Semillon

ENTRÉE

CRISPY QUAIL FINE HERBS
Lemon zest, parmesan

2023 'Brooks' Chardonnay
2023 Chardonnay

MAIN

LAMB RACK
Sourdough crust, eggplant, roasted grapes, majoram (df)

2022 'Trinders' Cabernet-Merlot
2022 Cabernet Sauvignon

SIDES

CHAT POTATOES rosemary salt (ve, gf)
GARDEN SALAD Dijon mustard & malt vinegarette (ve)

CHEESES

AGED CHEDDAR
fresh apple, apple chutney, lavosh, oatcakes, muscatels (v)

2024 Zinfandel