

Seppeltsfield

WINE DINNER

Thursday 22 November from 7pm

Menu

Amuse bouche

Aurelia Chard Pinot Noir, Pemberton ^{WA}

Pan Seared Scallops

cantimpalo crumbs, edamame,
blood orange with champagne
beurre blanc

Seppeltsfield Riesling, Barossa ^{SA}

Chicken Pâté

shaved cucumber & shallots with
soy caramel drizzle and sourdough boule

Seppeltsfield Grenache, Barossa ^{SA}

Dry-aged Kilcoy Sirloin

smoked sirloin, truffle, potato &
leek mash and chimichurri

Seppeltsfield Shiraz, Barossa ^{SA}

South Australian Cheese Plate (to share)

Barossa Valley Cheese Co

Para Grand Tawny, Barossa ^{SA}