

Robert Oatley

Wine Dinner

Course 1

Pacific XL Oysters with Japanese citrus spiced vinaigrette.
2022 Robert Oatley Signature Riesling Great Southern WA

Course 2

Creamy citrus asparagus and vintage cheddar risotto,
crushed roasted hazelnut and oil.
2020 Finisterre Chardonnay Margaret River WA

Course 3

Smoked beef, heirloom tomato & radish salad
with horseradish and watercress.
2019 Robert Oatley Signature Cabernet Sauvignon Margaret River WA

Course 4

Crispy pork belly, spiced sweet potato and citrus parsnip puree with
broccolini and sweet mustard stewed apple.
2018 The Pennant Margaret River Cabernet Sauvignon WA

Course 5

'Little Creek Cheese' plate for one, crispy lavosh bread, fig paste
muscatel.
Mystery Wine

**Subject to change*