

BOTTOMLESS WINE N' DINE DINNER

Tuesday 13th April

Featuring Black Cocky Winery

CANAPÈ

Ceviche of king fish, radish, pink grapefruit

paired with

Pemberton – Margaret River SBS 2020

ENTRÉE

Pickled peach, burrata, speck crumble

paired with

Margaret River Viognier 2020

MAIN

Braised beef cheek, celeriac fondue,
thyme and garlic jus

paired with

Frankland River Shiraz 2020

DESSERT

Chocolate tart, blueberry compote, crème fraiche

paired with

Margaret River Chilled Grenache 2020

Bottomless top ups from 6:30pm – 8:30pm

Please note this is a set menu and the menu will contain meat, seafood and other allergens - please take care in booking tickets as we cannot guarantee suitable options for all dietary requirements.

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Pemberton – Margaret River SBS 2020

Classic tropical guava and passionfruit aromas are matched perfectly by the crisp palate which offers grapefruit pith and citrus tart. This wine does offer some textural grip thanks to time spent on lees.

Margaret River Viognier 2020

Aromas of topical melon, white stone fruit, lime rind and jasmine. Mouth coating richness is cleaned up with refreshing acid that has excellent line and length.

Frankland River Shiraz 2020

Bright red and blue fruits, backed by savoury aromas synonymous with Frankland River Shiraz. Thanks to some whole bunch and neutral oak, the tannins are soft and pretty, keeping the palate light and juicy.

Margaret River Chilled Grenache 2020

Light candy red in colour, confectionary nose akin to Gamay or Pinot, blue fruits and spice. The palate is bright, juicy and crunchy. Tannins are present, but integrated.