



# CELLAR DOOR

ON FIRST

*McLaren Vale*

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## DEGUSTATION

**5 courses / \$79 or \$129 with matching wines**

**7 courses / \$99 or \$159 with matching wines**

### **CORN CROQUETTE (V)**

refried beans - salsa

**Blanc de Blanc - NV - Charles Pelletier - Burgundy, France**

### **CRAB TACO**

miso custard - avocado - black bean

Vermentino - 2017 - Zonte's Lady Marmalade - McLaren Vale, SA

### **SCALLOP DUMPLINGS (DF)**

duck ham - pink ginger - enoki - green tea dashi

Fiano - 2018 - Flame Hill - Montville, Sunshine Coast

### **QUAIL (GF/DF)**

peanut satay - cucumber relish - puffed rice

Gwertz - 2018 - The Little Wine Company - Hunter Valley, NSW

### **SMOKED VENISON (GF)**

beetroot - olive - kale - coffee

GSM - 2015 - Charles Melton - Barossa Valley, SA

### **LAMB**

shoulder - rib - loin - quinoa - baba ganoush - smoked yoghurt

Rioja - 2014 - Manzanos Reserve - Rioja, Spain

### **BOMBE ALASKA (V)**

chocolate - cherry - sour cream

Port - 2012 - Taylors - Portugal

  
**CELLAR DOOR**

ON FIRST

*M. G. G. G.*

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**DEGUSTATION (VEG)**

**5 courses / \$73 or \$123 with matching wines**

**7 courses / \$89 or \$149 with matching wines**

**MUSHROOM CROQUETTE**

mojo

**Blanc de Blanc - NV - Charles Pelletier - Burgundy, France**

**TOMATO TACO**

avocado - miso - octo vinaigrette

Vermentino - 2017 - Zonte's Lady Marmalade - McLaren Vale, SA

**GREEN PAPAYA**

Asian slaw - sesame dressing

Albarino - 2018 - Left Field - Gisborne, NZ

**SICHUAN TOFU**

rice congee - pickled carrot - black bean

Gwertz - 2018 - The Little Wine Company - Hunter Valley, NSW

**ZUCCHINI NOODLES**

tomato - Thai basil - choi sum - mushrooms

GSM - 2015 - Charles Melton - Barossa Valley, SA

**BANANA PEPPER**

Mexican beans - sweet corn - avocado - romesco salsa

Rioja - 2014 - Manzanos Reserve - Rioja, Spain

**FRIED COCONUT CUSTARD**

black rice - sweet corn - caramel

Sauternes - 2015 - Chateau Rieussec (Carmes De Rieussec) -

Bordeaux, France