



WINE + DINE EXPERIENCE  
**PETALUMA**

*nicely done*

**COURSE 1**

Signature PepperBerry loaf served with olive oil and smoked sea salt dukkah  
Wine: Jansz Premium Cuvee

**COURSE 2**

Miso tempura crocodile, mango and green chilli sauce, edamame and radish  
Wine: Petaluma White Label Adelaide Hills Pinot Gris

**COURSE 3**

Blue swimmer crab, local prawn linguini, tomato, saffron, garlic, chilli, parmesan and pangrattato *DFO IMP*  
Wine: Petaluma White Label Chardonnay

**COURSE 4**

Seared duck breast, sweet potato puree, seasonal vegetables and mango salsa *GF*  
Wine: Petaluma Project Co. Malbec

**COURSE 5**

Citrus poached pear, honey cream, pistachio crumble, fresh berries and freeze-dried Davidson plum *GF VE*  
Wine: Petaluma Cane Cut Clare Valley Riesling



*FOOD ONLY*

**\$99** PP

**SUNDAY TO THURSDAY**

*WITH WINE* **\$158** PP



**PETALUMA**

*PepperBerry*  
RESTAURANT