



DEEP WOODS
E S T A T E

WINE DINNER

1ST COURSE

scallops with watermelon, heirloom tomato salsa, capsicum purée and burnt lemon caramel GF

_____ *Estate Sauvignon Blanc 2018*

2ND COURSE

oak smoked chicken breast, roast pear, goats cheese gnocchi, rocket and a peach vinaigrette GFO

_____ *Single Vineyard Chardonnay 2018*

INTERMISSION: ESTATE ROSÉ 2018

3RD COURSE

suckling pig, rosemary and garlic mash, roast garlic purée, caramelised baby onions, beans and spiced plum jus GF

_____ *Estate Shiraz Et Al 2016*

4TH COURSE

dark chocolate tart, merlot caramel, vanilla cream and raspberry sorbet

_____ *Estate Cabernet Merlot 2016*