

Paxton Wine Tasting

Canapes

Fried quail eggs wrapped in smoked salmon w/ citrus pearls

Served w/ sparkling chardonnay

Chargrilled king prawns marinated in fresh thyme, rosemary and olive oil

Served w/ 2022 vintage pinot gris

Entree

Chicken risotto w/ porcini mushrooms, truffle, shaved parmesan

served w/ 2023 organic chardonnay

Mains

Cullurgionis/sardinian ravioli stuffed with ricotta, pecorino, salt, pepper, and mint, served w/ fresh cherry tomatoes and sautéed onion

served w/ McLaren valley 50/50 shiraz blend

Pan seared eye fillet medallion served medium w/porcini and truffle butter, pea and mint puree, 36 month aged parmigiana

Served w/ 2020 Joans black shiraz

Desserts

Passionfruit pavlova w/ vanilla dipping custard

served w/ 2019 botryis semi

Lemon tart w/ fresh whipped cream and citrus jelly

Served w/ 2019 botryis semi

MAINS AND DESSERTS WILL BE SERVED AS AN ALTERNATIVE DROP TO ALL GUESTS