



Wine Pairings

1ST COURSE

DUNE & GREENE CUVÉE - REGIONAL SOUTH AUSTRALIA

This Chardonnay Pinot Noir blend imparts delicate aromas of lemon zest, fresh strawberries & cream

2ND COURSE

HA HA PINOT GRIS - HAWKES BAY, NEW ZEALAND

Succulent lychee, pear & nectarine flavours. Fruit-expressive and fleshy with hints of nashi pear & nectarine

3RD COURSE

SMITH & HOOPER MERLOT - WRATTONBULLY, SOUTH AUSTRALIA

Bursting with plum, blackberry, briar, and cedar, evolving to enticing savoury notes from the French oak

4TH COURSE

JIM BARRY THE ARTHURLY RIESLING - CLARE VALLEY, SOUTH AUSTRALIA

Grapefruit flavours lead with a generous silky flow, citrus through out with a clean mouthwatering finish