

# Wine Dinner Menu

Friday 5th April, 2018

## Champagne & Canapes

Warm Bread & Home Churned Butter, Cornish Sea Salt

---

Mackerel Tartare, Kohlrabi Remoulade,  
Crème Fraiche, Roe, Crumpet  
*Gavi DOCG, Tenute Olim Bauda*

---

Crispy Goats Cheese, Curry Sauce & Pickled Onion  
*Luis Canas Rioja Blanco, Fermentado en Barrica*

---

Charred Salmon, Cockle & Smoked Butter Risotto,  
Soft Herbs, Truffle, Chervil  
*Thistledown 'The Great Escape' Chardonnay, Adelaide Hills*

---

Glazed Lemon Tart, Rhubarb Ice Cream  
*Stella Bella Pink Muscat, Margaret River*

Pate de Fruit  
Freshly brewed Tea & Coffee