



TOLPUDDLE

VINEYARD

18 September, 2019

Host - Martin Shaw

Blue swimmer crab, smoked paprika, mayonnaise, brioche
Pacific Oyster, green chilli & fennel mignonette

Louis Roederer NV

First Course (to share)

Grilled half-shell W.A scallop, Calabrian chilli, dill, sea herbs
Murray Cod, spring peas, guanciale, turnip, grapefruit

Second Course (to share)

Roasted Nomad farm chicken, parsnip, broad bean, confit garlic & lemon
Hay-aged Adelaide Hills duck, preserved cherries, orange & braised radicchio

Cheese

Le Dauphin - double creme brie, cow
Ossau-Iraty - Basque, semi hard , sheep

To Finish

Choux, raspberry mousse
Salted caramel, chocolate tart
Yuzu curd, meringue tart

** Menu subject to change*
