

BLEASDALE WINE DINNER

4 COURSES
PERFECTLY
PAIRED

ON ARRIVAL

Carpaccio Bites

Beef Rump Wagyu Tajima MB4, crispy rice cracker,
truffle pecorino, pine nuts, chervil

NV Sparkling Shiraz

ENTRÉE

Scallop

Yuzu, ponzu, ginger dressing,
beach banana, chilli oil

2024 Adelaide Hills Chardonnay

MAIN

Lamb Shoulder

12 hours slow cooked lamb shoulder, eggplant
purée, lemon peas, red wine jus, dill, herb oil

2022 Generation Malbec

2022 Frank Potts Cabernet / Malbec / Merlot

DESSERT

Selection of petits fours

Wise One Tawny