

BLEASDALE WINE DINNER

4 COURSES
PERFECTLY
PAIRED

ON ARRIVAL

Carpaccio Bites

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

NV sparkling shiraz

ENTRÉE

Scallop

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

2024 Adelaide Hill Chardonnay

MAIN

Lamb Shoulder

12 Hours slow cook lamb shoulder, eggplant pure, lemon peas, red wine jus, dill, herbs oil

2022 Generation Malbec

2022 Frank potts Cabernet/ Malbec/Merlot

DESSERT

Lamb Shoulder

Selection of petits fours

Wise One Tawny