



WINEMAKERS DINNER

Hosted by our culinary experts and award winning winemakers

CURED BEETROOT CARPACCIO 🥛 🌾

Goats cheese, charred leeks & parsley salsa verde

Paired with **Elgin Sauvignon Blanc**

ROAST LAMB BELLY 🥛 🌾 🥚

Parisian Gnocchi, lamb broth, lamb crispies, gremolata

Paired with **Playpen Organic Syrah**

BAKED CAMEMBERT 🥛 🌾 🥚

Fig mousse, dehydrated figs, candied pecan nuts, lavash

Paired with **Playpen Riesling**

Keep an eye out for allergen ingredients:

🥛 Dairy | 🌾 Gluten | 🥚 Eggs | 🥜 Nuts | 🌱 Seeds | 🐟 Fish | 🦞 Shellfish



WINEMAKERS DINNER VEGETARIAN

Hosted by our culinary experts and award winning winemakers

CURED BEETROOT CARPACCIO 🥛 🌾

Goats cheese, charred leeks & parsley salsa verde

Paired with **Elgin Sauvignon Blanc**

SHIITAKE MUSHROOMS 🥛 🌾 🥚

Parisian Gnocchi, mushroom broth, mushroom dashi

Paired with **Playpen Organic Syrah**

BAKED CAMEMBERT 🥛 🌾 🥚

Fig mousse, dehydrated figs, candied pecan nuts, lavash

Paired with **Playpen Riesling**

Keep an eye out for allergen ingredients:

🥛 Dairy | 🌾 Gluten | 🥚 Eggs | 🥜 Nuts | 🌱 Seeds | 🐟 Fish | 🦞 Shellfish

