

PENFOLDS

Magill Estate

R E S T A U R A N T

D I N N E R M E N U

E N T R É E

Tasmanian Scallops
with Horseradish Cream, Oven-Roasted Beetroot, Glazed Spring Onions
and Blood Orange Dressing ~ \$24

Penfolds Bin 51 Riesling ~ \$15
Penfolds Cellar Reserve Gewürztraminer ~ \$17

Timbale of Duck Confit
with Sherry Vinegar-Infused Gizzard, Tea Smoked Duck Breast and Foie Gras Sauce ~ \$25

Penfolds Cellar Reserve Pinot Noir ~ \$24
Penfolds Bin 707 Cabernet Sauvignon ~ \$65

Citrus and Sugar Cured Ocean Trout
with Grain Mustard, Yarra Valley Salmon Roe and Saffron Dill Cream ~ \$21

Penfolds Cellar Reserve Gewürztraminer ~ \$17
Penfolds Yattarna Chardonnay ~ \$60

Slow Cooked Veal Belly
with Ginger and Shallot Jam, Smoked Speck, Fennel and Magill Estate grown
Grapefruit Salad ~ \$23

Penfolds Bin 138 Grenache / Shiraz / Mourvèdre ~ \$12
Penfolds St Henri Shiraz ~ \$45

Duo of Goat Cheese
with Red Pepper Scented Timbale, Pinenut Bon Bon, Red Wine Reduction
and Truss Tomato Consommé ~ \$20

Penfolds Cellar Reserve Sauvignon Blanc ~ \$17
Penfolds Cellar Reserve Pinot Noir ~ \$24

As our produce is purchased fresh daily, please be understanding if certain dishes are not available.

All prices are GST inclusive

D I N N E R M E N U

M A I N

**South Australian Lamb Cutlet
with Mille Feuille of Porcini, Home made Lamb Sausage, Shaved Garlic
and Shiraz / Cabernet Jus ~ \$45**

Penfolds Bin 389 Cabernet Sauvignon / Shiraz ~ \$24

Penfolds Bin 95 Grange ~ \$95

**Marinated Barossa Valley Quail Breast and Rilette
with Thyme Fondant Potatoes, Portobello Mushrooms, Parmesan and Thyme Jus ~ \$39**

Penfolds Magill Estate Shiraz ~ \$40

Penfolds St Henri Shiraz ~ \$45

**Grilled King George Whiting
with Cannelloni of South Australian Crab, Wilted Spinach
and Roast Almond and Choron Sauce ~ \$44**

Penfolds Bin 51 Riesling ~ \$17

Penfolds Yattarna Chardonnay ~ \$60

**Seared Terrarossa Beef Tenderloin
with Shallot Mousseline, Green Bean Provencale, Baby Roast Cherry Tomato
and Marrow Jus ~ \$42**

Penfolds Magill Estate Shiraz ~ \$40

Penfolds Bin 95 Grange ~ \$95

**Baked Globe Artichokes wrapped in Puff Pastry
with Ricotta and Truffle, Meuniere of Vegetables and Carrot Reduction ~ \$39**

Penfolds Bin 389 Cabernet Sauvignon / Shiraz ~ \$24

Penfolds Bin 707 Cabernet Sauvignon ~ \$65

**Creamy Desiree Mashed Potato ~ \$5 per person
Vegetables of the Day ~ \$6 per person
Mixed Green Leaves ~ \$7 per bowl**

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DEGUSTATION MENU

**Carpaccio of Marinated Kangaroo Island Crayfish
with Flying Fish Roe and Saffron Dill Cream**

2003 Seppelt Salinger Sparkling Pinot Noir / Chardonnay

or

NV Gosset Grande Réserve Champagne

**Tasmanian Scallops
with Horseradish Cream, Oven-Roasted Beetroot, Glazed Spring Onions
and Blood Orange Dressing**

2007 Penfolds Bin 51 Riesling

or

2002 Penfolds Yattarna Chardonnay

**Timbale Of Duck Confit
with Sherry Vinegar Infused Gizzard, Tea Smoked Duck Breast and Foie Gras Sauce**

2003 Penfolds Bin 389 Cabernet Sauvignon / Shiraz

or

1997 Penfolds Bin 707 Cabernet Sauvignon

**Grilled Wagyu Beef
with Shallot Mousseline, Green Bean Provencale and Marrow Jus**

2004 Penfolds Magill Estate Shiraz

or

1988 Penfolds Bin 95 Grange

Chef's Cheese Selection

**Traditional Crème Caramel
with Vanilla Infused Apple Puree, Brandy Snap and Coffee Ice Cream**

1996 Domain Pichot Vouvray

Espresso Coffee and Petit Fours

Degustation Food ~ \$120

Degustation Food with Premium Wine Package (Option 1) ~ \$180

Degustation Food with Super-Premium Wine Package (option 2) ~ \$260

Additional Course – P.O.A.

Please note that the wines served in conjunction with this menu are poured in tasting measures. If additional glasses or only a selection of the above wine is preferred, these (and other beverages) may be purchased throughout the evening.

All prices are GST inclusive

VEGETARIAN DEGUSTATION MENU

Watermelon with Tarago Goats Cheese
with Roasted Almonds, Celery Leaves, Four Year Old Orange Vincotto

2003 Seppelt Salinger Sparkling Pinot Noir / Chardonnay

or

NV Gosset Grande Réserve Champagne

Marinated Glazed Beetroot
with Wasabi Cream, Pink Radish and Baby Herb Salad

2007 Penfolds Bin 51 Riesling

or

2002 Penfolds Yattarna Chardonnay

Steamed Zucchini Flower
filled with Basil and Spinach Faree, Glazed Asparagus and Lemon Hollandaise

2003 Penfolds Bin 389 Cabernet Sauvignon / Shiraz

or

1997 Penfolds Bin 707 Cabernet Sauvignon

Baked Globe Artichoke wrapped in Puff Pastry
with Ricotta and Truffle, Meuniere of Vegetables and Carrot Reduction

2004 Penfolds Magill Estate Shiraz

or

1988 Penfolds Bin 95 Grange

Chef's Cheese Selection

Traditional Crème Caramel
with Vanilla Infused Apple Puree, Brandy Snap and Coffee Ice Cream

1996 Domain Pichot Vouvray

Espresso Coffee and Petit Fours

Degustation Food ~ \$100

Degustation Food with Premium Wine Package (Option 1) ~ \$180

Degustation Food with Super-premium Wine Package (option 2) ~ \$260

Additional Course – P.O.A.

Please note that the wines served in conjunction with this menu are poured in tasting measures. If additional glasses or only a selection of the above wine is preferred, these (and other beverages) may be purchased throughout the evening.

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LUNCH MENU

ENTRÉE

Tasmanian Scallops
with Horseradish Cream, Oven-Roasted Beetroot, Glazed Spring Onions
and Blood Orange Dressing

Timbale of Duck Confit
with Sherry Vinegar-Infused Gizzard, Tea Smoked Duck Breast and Foie Gras Sauce

Citrus and Sugar Cured Ocean Trout
with Grain Mustard, Yarra Valley Salmon Roe and Saffron Dill Cream

Slow Cooked Veal Belly
with Ginger and Shallot Jam, Smoked Speck, Fennel and Magill Estate
grown Grapefruit Salad

Duo of Goat Cheese
with Red Pepper Scented Timbale, Pinenut Bon Bon, Red Wine Reduction
and Truss Tomato Consommé

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LUNCH MENU

MAIN

**South Australian Lamb Cutlet
with Mille Feuille of Porcini, Home made Lamb Sausage, Shaved Garlic
and Shiraz / Cabernet Jus**

**Marinated Barossa Valley Quail Breast and Rilette
with Thyme Fondant Potatoes, Portobello Mushrooms, Parmesan and Thyme Jus**

**Grilled King George Whiting
with Cannelloni of South Australian Crab, Wilted Spinach
and Roast Almond and Choron Sauce**

**Searred Terrarossa Beef Tenderloin
with Shallot Mousseline, Green Bean Provencale, Baby Roast Cherry Tomato
and Marrow Jus**

**Baked Globe Artichokes wrapped in Puff Pastry
with Ricotta and Truffle, Meuniere of Vegetables and Carrot Reduction**

**Creamy Desiree Mashed Potato ~ \$5 per person
Vegetables of the Day ~ \$6 per person
Mixed Green Leaves ~ \$7 per bowl**

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LUNCH MENU

DESSERT

Pineapple Tarte Tatin
with Szechuan Pepper Ice Cream, Strawberry Consommé and Lime Jelly

Valhrona Chocolate Pudding
with Pistachio Anglaise, Chocolate Macaroon and Petit Gâteau

Caramelised Roast Pear
with Brown Bread Ice Cream, Caramel Red Wine Reduction
and Langue de Chat

Magill Estate Chocolate Truffle Box

Magill Estate Cheese Trolley
A selection of Local and International Cheeses served at your table
Per 20-25gm Portion ~ \$7 Selection of 8 ~ \$45

Coffee and Petit Four \$7 per person

Choose from a Glass of:

Penfolds Thomas Hyland Chardonnay

or

Penfolds Bin 51 Eden Valley Riesling

or

Penfolds Bin 138 Old Vine Grenache / Shiraz / Mourvèdre

2 Course plus a Glass of Wine ~ \$65 per person

3 Course plus a Glass of Wine ~ \$75 per person

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