



## Petaluma Vintage Global Launch Menu

### Canapes on arrival

Tempura pacific oyster, green tomato puree, taramasalata

Tepan artichoke, chevre, black forest ham, rucola (gf)

Torched sesame crusted tuna, pickled radish n' cucumber, soy, rice wine, ginger varnish (gf, df)

*Wine: Croser by Petaluma NV Pinot Chardonnay*

### First course

Tomato tartare, mozzarella, green olive, almond truffle crème, reggiano crackle (gf)

*Wines: 2021 Petaluma HH Riesling & 2014 Petaluma HH Riesling MAGNUM*

### Second course

Jalapeno, Noosa prawn, sea scallop au gratin, tibiko caviar, bonito flakes (gf)

*Wine: 2021 Petaluma Picadilly Chardonnay*

### Third course

Long Island red duckling breast, plump raisins, pink peppercorn brioche butter, citrus sauce, red sorrel

*Wine: 2017 Petaluma Project Co Malbec*

### Fourth course

Middle Eastern spiced lamb loin, caponatina, anchovy, saffron crème fraiche, basil (gf)

*Wines: 2016 Petaluma CWA Cabernet Merlot & 2019 Petaluma CWA Merlot*

### Fifth course

Warm pistachio, almond chocolate fondant, bittersweet 72% dark cacao ganache, plump fresh raspberries

*Wine: 2019 Petaluma Mt Barker Shiraz*

**NOTE:** Dietary Requirements can be accommodated if advised no later than one week prior to event.

Changes are not permitted on the day.

This Menu is applicable from 1<sup>st</sup> March 2022 – 31<sup>st</sup> August 2022.

Prices and menus inclusions may be subject to change.