

A Taste of the Murray

"Where the Murray Meets the Menu"

Ciabatta dinner roll, Murray River pink salted butter

AMUSE BOUCHE

Rich Glen Estate Olive tapenade, toasted Milawa
sourdough

Olive Hills 2020 Riesling

ENTRÉE

Pan fried ricotta gnocchi, fresh pesto, Bush tucker
dukkha

Olive Hills 2020 Pinot Noir

FIRST COURSE

Murray Valley pork fillet, red pepper puree, redcurrant
reduction, orange braised fennel

Olive Hills 2019 Du Cluse

SECOND COURSE

Char-grilled Murray Pure eye fillet cooked medium
rare, honey glazed carrots, smoked macadamia cream,
black garlic, pink peppercorn jus

Olive Hills 2018 Shiraz

DESSERT

Cobram Poached Pear, almond sponge, Rutherglen
topaque sabayon, Tonka bean mascarpone, shortbread
crumbs

Olive Hills Tawny Port

Milawa selection of cheese, quince, fig jam, lavosh, and
local fruit

Food Only \$125

Wine to Match \$155

