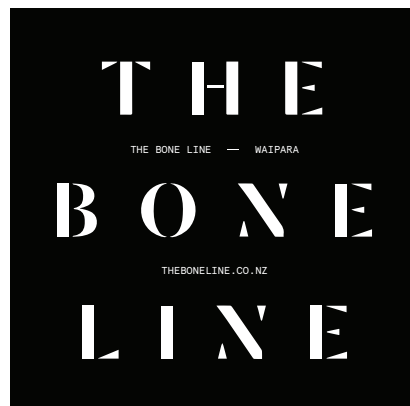


WE THANK THE FOLLOWING WINERIES
FOR THEIR GRACIOUS SUPPORT OF
TONIGHT'S DINNER.



GREYSTONE WINES



ENTRÉE

*Raw Trevally, roasted capsicum, coconut, fresh chilli, coriander.
(gf)*

— WINE MATCH —

*TerraVin Sauvignon Blanc 2015
Greystone Barrel Fermented Sauvignon Blanc 2017*

MAIN

*Moroccan lamb rump, Jerusalem artichoke puree, roasted
kumara, baby carrot, jus (gf)*

— WINE MATCH —

*Collaboration Wines Argent Cabernet Sauvignon 2013
The Bone Line Iridium 2014*

DESSERT

*Belgian Chocolate Fondant with vanilla bean ice-cream and
Macadamia Praline*

— WINE MATCH —

Cypress Syrah 'The Cypress' 2013

Vegetarian options available upon request.