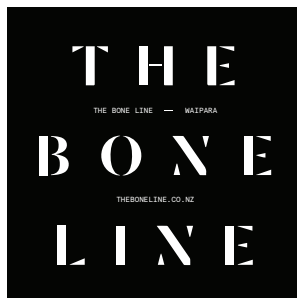
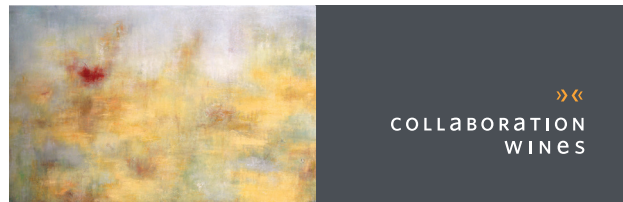


WE THANK THE FOLLOWING WINERIES
FOR THEIR GRACIOUS SUPPORT OF
TONIGHT'S DINNER.



GREYSTONE WINES

SMITH & SHETH



ENTRÉE

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

*Beetroot carpaccio, pecan, balsamic glaze, goats cheese chevre,
sesame seed (v, 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 FOR MOROCCAN LAMB —

Collaboration Wines Argent Cabernet Sauvignon 2013

The Bone Line Iridium 2014

OR

*Pumpkin ravioli, shiitake mushroom sauce, truffle glaze,
parmesan gremolata (v)*

— WINE MATCH FOR PUMPKIN RAVIOLI —

Johner Chardonnay 2017

Silver Wing 2014 Reserve Pinot Noir

DESSERT

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

— WINE MATCH —

Smith and Sheth Omahu Syrah 2014