

Taylor's Wine Dinner

amuse-bouche

king fish,
citrus, coconut milk, coriander, chilli
paired with Taylor Made Prosecco

appetizer

painted crayfish tail
thermidor sauce, parmesan gratin, shallots curls
paired with St Andrews Riesling

palate cleanser

tomato consommé, gazpacho, dry ice

entrée

beef carpaccio
mustard mayonnaise, toasted walnuts, goats' cheese, pickled shallots
paired with St Andrews Chardonnay

main

lamb fillet
spiced pumpkin puree, crispy kale, rosemary and red wine reduction
paired with The Visionary Cabernet Sauvignon

palate cleanser

apple granita

dessert

chocolate tart, vanilla bean gelato, raspberry coulis
paired with The Pioneer Shiraz