

SISTERS ROCK

MENU

RECOMMENDED WINE

FIRST COURSE (set for all guests)

SPICED PUMPKIN SOUP ^{GF}
Arugula infused oil, toasted pepita

Gewürztraminer

SECOND COURSE (please select)

BRAISED PORK NECK
House-made roast garlic fettuccine, cream sauce

Apple cider

SALT-BAKED CELERIAC ^V
Buttermilk, pickled fennel, wasabi leaf

Chardonnay

BEETROOT CURED SALMON GRAVLAX
Citrus, fried sour onion, crumbed sourdough

Towac Trilogy

BLACK TRUFFLE RISSOTO - \$10 extra
Locally foraged pine nuts, Gruyère

Pinot Noir

THIRD COURSE (please select)

PAN-SEARED BROCCOLI AND CAULIFLOWER ^{GF, DF, V}
Guwayman Ganayirra pea puree, quark

Viognier

BBQ BARRAMUNDI ^{GF, DF}
Burnt butter broth, broccolini, burnt lemon purée,
Gamilaroy Samphire

Riesling

ROAST SIRLOIN
Pumpkin, escabeche, white sauce, smoked bone
marrow jus

Shiraz

PAN SEARED PORK BELLY
Confit carrot, parsnip purée, quartered Brussels sprouts,
pork jus

Pinot Meunier

FOURTH COURSE (please select)

DARK CHOCOLATE CRÉMEUX ^{GF}
Poached winter berries, milk sorbet

Cherry Port

DECONSTRUCTED RHUBARB PIE
Vanilla custard, shortcrust crumb, rhubarb ice cream

Sparkling Cuvée

BORRODELL APPLE ^{DF, GF}
Berry compote, caramelised apple, seasonal fruit

Sauvignon Blanc

TASTE OF WINTER
White chocolate coated papaya, kiwi fruit, peanut
praline, lemon balm, papaya ice cream, caramel web,
burnt meringue

Late Harvest Riesling

3 courses 90
4 courses 105