

VOYAGES  
**TALI  
WIRU**

AMUSE BOUCHE

Victorian Chestnut velouté, coconut espuma, native spice dust GF/V

*Champagne Thienot X Penfolds Brut Rose continued*

ENTRÉE

SCALLOPS

Celeriac passe, sunrise lime gel, native succulents, rosella shards GF/DF

*Penfolds Bin 51 Riesling 2024*

NATIVE SPICED LAMB BACKSTRAP

Truffle risotto, courgette gems, muntrie red wine jus, bush tomato pearls GF

*Penfolds 389 Cabernet Shiraz 2019*

BUSH SPINACH DUMPLINGS GF/V

Silken tofu, charred cabbage, oyster mushroom, pepperberry Momo chutney

*Penfolds Bin 23 Pinot Noir 2022*

## MAIN

### Glacier 51 Toothfish GF

Citrus fumet, aged balsamic, sugar snap, asparagus, finger lime chimichurri

*Penfolds Cellar Reserve Riesling 2024*

### Darling Downs Wagyu fillet QLD Marble score 6+ GF

Duck fat quandong potato pave, rainbow chard, pepper berry aioli, red wine jus

*Penfolds St Henry Shiraz 2017*

### PITHIVIER GFA/VA

Pumpkin, Warragul green, brie, anise myrtle fig, enoki, charred capsicum, puff pastry, rosella onion marmalade, pea puree, pinot glaze

*Penfolds Bin 311 Chardonnay 2018*

## DESSERT

Quandong & Lychee Mousse GF  
Macadamia crumble, lychee mint vail

### Warm Desert Honey Apple Tarte Tatin

Desert honey caramel apple, anis myrtle, caramelized pastry, vanilla bean gelato

“Farmhouse Cheese” Granny smith apple & quandong compote, truffle bush honey, wattle seed lavosh

*Penfolds Grandfather*