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# WILLUNGA WINE DINNER

In association with



Thursday **8** May 06 pm

Hosted by David Irvine from  
Willunga 100 Winery McLaren Vale SA



\$160 per person

Bubbles on Arrival

5 course meal paired with  
6 Willunga 100 Wines

COFFIN BAY OYSTER, Pomegranate juice, pickling liquid, shallots GF/DF  
with Willunga 100 Grenache Blanc

S.A KING PRAWNS, burnt lemon mayo, paprika, fermented paste GF/DF  
with Willunga 100 Grenache Rose

GRILLED BARRAMUNDI, lobster bisque, Scallop charred broccolini, citrus zest GF  
Willunga 100 Grenache 2021

S.A EYE FILET MIGNON, crushed potato, burnt almond butter, green beans, wasabi jus GF  
with Willunga 100 Temprelino & Shiraz Viognier

DARK CHOCOLATE MOUSSE, white chocolate, seasonal fruit, biscuit  
with Trott Vineyard Grenache 2021