



Photography Karen Thompson

SEAFOOD DINNER 13th March 2021

Menu

Sparkling on Arrival 2020 Gartelmann Blanc de Blancs

Entree trio

Oysters erotica with salmon caviar

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Citrus and dill cured salmon gravlax, blue swimmer crab, avocado salsa (*pictured*)

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Seared Canadian scallops, morcilla, salsa verde

Matched with 2019, 2015 Gartelmann Benjamin Semillon & 2020 Gartelmann Stephanie Pinot Gris

Main

Grilled barramundi, speck and pea potato puree, olive tapenade,
tempura zucchini flower, watercress oil

Matched with 2019 Sarah Elizabeth Chardonnay & 2018 Lisa Reserve Chardonnay

Dessert

Chocolate Jaffa tart, raspberry coulis, pistachio praline, vanilla bean ice-cream

Matched with NV Gartelmann Muscat

Gotta  the magpie!