



TORBRECK

BAROSSA VALLEY

..To Begin..

Kombu Cured Madai

Green Apple, Chamomile Tea Vinaigrette, Crispy Garlic
*The Steading Blanc – Roussanne,
Marsanne, Viognier 2014*

First of the Season Spring Pea Risotto

Oxtail Ragout, Pea Tendrils, Pecorino
*The Steading Rouge– Shiraz,
Grenache, Mataro 2013/2014*

Brioche Stuffed Quail

Braised Cavallo Nero, Rutabega Puree, Crispy Sage
*The WoodCutter's – Shiraz (MAGNUM) 2015
The Struie shiraz` (MAGNUM) 2013*

Westholme NY Striploin

Potato Bacon Terrine, Mushroom Puree, Bordelaise
*The Factor 2010– Shiraz
Descendant 2013 Shiraz Viognier*

..Dessert..

Seasonal Vacherin

Kalamansi, House Made Sherbet, Blueberries
The Bothie – Muscat Blanc 2013