

# Magill Estate

## RESTAURANT

### Degustation Menu

Tasmanian Ocean Trout Lightly Cured in Citrus Salt with Fromage Blanc, Cucumber Sorbet, Yellow Mustard Seed, Herbs and Salmon Pearls

2007 Penfolds Cellar Reserve Gewurztraminer

or

2007 Penfolds Bin 51 Eden Valley Riesling

Chicken Poached at 62 Degrees with “Crackling” and Laksa Mayonnaise, Blow-Torched Prawn, Coconut “Noodle”, Bean Sprouts and Nouc Mam Gel

2007 Penfolds Bin 311 Orange Chardonnay

or

2006 Penfolds Reserve Bin 06A Adelaide Hills Chardonnay

Glenloth Squab Breast Cooked Sous-Vide with Duck Foie Gras, Red Pepper Jelly, Liquorice, Toasted Almonds and Medjool Date Emulsion

2003 Penfolds Bin 138 Grenache Shiraz Mourvedre

or

1998 Penfolds 707 Cabernet Sauvignon

Darling Downs’s Wagyu Sirloin with Flavours Inspired by a Mexican Nacho, Cornmeal Foam, Spiced Avocado Puree, Puffed Cheese and Lime Salt

1993 Penfolds Magill Estate Shiraz

or

2005 Penfolds Cellar Reserve Cabernet Sauvignon

*\*upgrade to 1997 Penfolds Bin 95 Grange additional charge \$25*

Moist Carrot and Olive Oil Cake with Lemon “Paper”, Poached Carrots, Walnuts, Raisin Puree, Lemon Curd and Cream Cheese Ice Cream

Soft, Flexible Chocolate with Dark Chocolate “Soil”, Fried Pumpkin Seeds, Prunes, Butternut Pumpkin Gel and Salted Caramel Ice Cream

Penfolds Bluestone Tawny

or

Penfolds Grandfather Liqueur Tawny

Espresso Coffee and Petit Fours

Degustation Food: \$130

Degustation Food with Premium Wine Package (Option 1): \$190

Degustation Food with Super-Premium Wine Package (Option 2): \$270

Additional Course – P.O.A.