



# *Hentley Farm Wine Dinner*

*Thursday, 4 June 2026 | An Exclusive Dining Experience  
Canapes and Blanc de Noir Sparkling white on arrival*

## CANAPES

Freshly shucked oysters with green apple and celery water (GF) (DF)  
Beef Bresaola, pickled cucumber and wasabi cream (GF) (DF)  
Compressed watermelon, whipped feta and mandarin oil (GF) (V)

## FIRST COURSE

### SEAFOOD CEVICHE (DF)

Citrus cured snapper, furikake crisp, avocado cream, red onion, cucumber  
*Paired with | Mt Crawford Riesling, 2015*

## SECOND COURSE

### GRILLED BROWN DUCK (GF)

Five spice duck breast, pickled carrot puree, charred radicchio, bok choy & broccolini  
*Paired with | Old Legend Grenache, 2024*

## INTERMEZZO

### RASPBERRY SORBET

## MAIN

### BEEF EYE FILLET

Beef eye fillet, parmesan gnocchi, cavolo nero, field mushrooms, truffle jus  
*Paired with | The Beauty Shiraz & The Beast Shiraz*

## DESSERT

### TRIO OF CHEESE

Berry's Creek Riverine Blue, AU Pyengana Traditional Clothed Cheddar, AU Woombye Triple  
Cream Brie, AU, Served with Sharaz lavosh, fruit, quince paste  
*Paired with | Clos Otto Shiraz, 2023*

Important Allergen Statement:  
The inclusion or omission of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.

