



DOG POINT
VINEYARD

Wine Dinner

6pm | Thursday, August 27th 2026

Begin on the Fountain Terrace with Canapes on arrival

ENTREE

SEARED TUNA

Shaved fennel, cucumber, grapefruit and avocado crema (GF, DF, I)

Paired with | 2021 Dog Point Section 94 Sauvignon Blanc

SECOND COURSE

LINE CAUGHT FLAME TAIL SNAPPER

Yuzu-cured with pickled daikon, smoked prawn oil and buttermilk dressing (GF, A)

Paired with | 2023 Dog Point Chardonnay

MAIN

MILLY HILL LAMB

Roast loin and confit belly with Jerusalem artichokes, cauliflower puree,
asparagus and thyme reduction (GF)

Paired with | 2016 Dog Point Pinot Noir

DESSERT

TRIO OF AUSTRALIAN CHEESE

Berry's Creek Riverine Blue, Australia Pyengana Traditional Cheddar,
Woombye Triple Cream Brie, served with lavosh, crackers, seasonal fruit, and quince paste

Paired with | 2023 Dog Point Pinot Noir

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.
(A) Australian (I) Imported Seafood (V) Vegetarian (GF) Gluten Free (DF) Dairy Free

