

# 7 COURSE DEGUSTATION MENU

*Small serves of our main menu giving you the opportunity to partake in the ultimate **Evoo** experience...*

*\$110.00 Per Person  
Degustation Menu*

## FIRST

*Chilled duck parfait accompanied by Sauternes jelly, house cured duck ham with sour dough wafers*

**Penfolds Koonunga Hill Riesling**

## SECOND

*Sugar lime cured trout belly and N.T. pearl meat ceviche accompanied by salsa rosa, nigella and onion toasted brioche and salmon caviar*

**Margaret River Verse 1 Chardonnay**

## THIRD

*Cider braised pork belly and seared North West scallops accompanied by char grilled peach salsa and pickled nashi pear with star anise glaze*

**Yendah by Casella Wines Pinot Grigio**

## FOURTH

*Warm honey mustard beef fillet, roasted red pepper and basil salad drizzled with a Persian feta and lemon dressing, accompanied by crisp sweet potato shards*

**Wyndham Estate Shiraz Grenache**

## INTERMEZZO

*Apple and mint granita*

## FIFTH

*Paringa Park W.A. lamb rack resting on a lamb shank and French lentil braise with butternut pumpkin and honey puree, finished with a fresh pomegranate mint dressing and sticky plum jus*

**Wyndham Estate Bin 444 Cabernet Sauvignon**

## SIXTH

*Mini rum babas with manuka honey caviar, nectarine and rosewater sorbet and lemon scented double cream*

**Paulett's Aged Release Riesling**

## SEVENTH

*Selection of premium cheeses with fresh dates and truffle honey and crisp walnut lavosh*

**Yalumba Barossa Shiraz Viognier**