

7 COURSE DEGUSTATION MENU

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

*\$125.00 Per Person
Degustation Menu*

FIRST

Twice baked goat's cheese soufflé with toasted walnut pesto, charred quail breast, pear and rocket dressed with apple balsamic

Cockatoo Ridge Chardonnay

SECOND

Slow roasted black Berkshire pork belly and seared North West scallops accompanied by caramelised nashi pear, watercress and black sesame salad and star anise glaze

Yendah by Casella Wines Pinot Grigio

THIRD

Local banana prawns wrapped in crisp kataifi pastry accompanied by a salad of fresh pomegranate, Persian feta, shaved fennel and baby leaf, drizzled with smoked paprika and lemon dressing

Cockatoo Ridge Sauvignon Blanc

FOURTH

Warm organic beef fillet layered with pickled beetroot, truffle ciabatta wafers, horseradish cream and wild rocket, finished with Cabernet Sauvignon vinaigrette

Yalumba Shiraz Viogner

INTERMEZZO

Refreshing lime and mint sorbet

FIFTH

Amelia Park WA lamb rack resting on lamb shank and French lentil braise with butternut pumpkin and honey puree, finished with a fresh pomegranate mint dressing and plum glaze

Wirra Wirra Church Block Cabernet Shiraz Merlot

SIXTH

Rosewater and pistachio pavlova with lime scented cream on fresh fruit with a lemongrass and ginger syrup

Alkoomi Late Harvest

SEVENTH

Cheese selection served with fresh caramelised quince and crisp flat bread flavoured with fennel and sea salt

Wyndham Estate Bin 888 Cabernet Merlot