



**CASTELLI ESTATE WINE DINNER
WITH MIKE GARLAND**

CANAPÉS

Salmon tartare, yuzu kosho crème fraîche, cassava cracker, caviar
Beetroot and goat's curd tartlet
Whipped chicken liver parfait, pain d'épice
Empirica Sparkling Riesling

ENTRÉE

Seared kingfish, pickled cucumber, seaweed and miso butter
Estate Chardonnay, 2016
'Il Liris' Chardonnay, 2015

MAIN

Dorper lamb shoulder, smoked tomato, zucchini and gremolata
Estate Cabernet Sauvignon, 2015
'Il Liris' Red, 2013

DESSERT

Apple tarte tatin, candied pecans, caramel ice cream
Empirica Iced Viognier, 2016

Petit fours by Sue Lewis Chocolatier

Three-course set menu with matched wines and canapés
\$95 per person