

STATE BUILDINGS

Toast to Winter

LONG TABLE LUNCH AT THE STATE

CANAPÉS

Popped pork, avocado, pepperberry
French onion cream, potato skin, Avruga
Market fish tartare, yuzu kosho crème fraîche, cassava cracker
Chicken liver parfait, spiced bread, balsamic, candied walnut

Singlefile Sparkling Chardonnay Pinot Noir NV

ENTRÉE

Stracciatella, red walnut, burnt honey
Wild Exmouth king prawns, saltbush fritters

Singlefile 'Fumé Blanc' 2015

MAIN

Slow roast lamb shoulder, smoked tomato, baby courgette, gremolata and black olive
Rocket, pear, fennel and feta salad, white balsamic vinaigrette
Roasted heirloom pumpkin, goats curd, honey and pine nuts

Singlefile 'Clement V' Mataró, Shiraz, Grenache 2015

DESSERT & CHEESE

Vanilla panna cotta, cream cheese mousse, kiwi, apple granita
Comté & truffle sandwich
Carnarvon strawberry tart

Singlefile Botrytis Riesling 2014