

THE PIER 10 ACRES

DINE AROUND

\$45 SET MENU

FIRST COURSE

Choice of

ROASTED BEETS

guajillo dressing, dukkah walnut, arugula, goat cheese ajo blanco

Suggested pairing: Monte Creek - Pinot Noir

TUNA TATAKI

green onions, daiko, ponzu

Suggested pairing: Monte Creek - Brut Rose Sparkling

ASHMEAD FARM LAMB KEBAB

one kebab, muhammara, pickled onions, whipped feta, flat-bread

Suggested pairing: Mt Boucherie - Merlot

BEEF WAYGU GYOZA

four gyoza, green onions, garlic gyoza sauce

Suggested pairing: Monte Creek - Pinot Noir

SECOND COURSE

Choice of

CHICKEN SUPREME

Gratin potato, chorizo, chicken jus

Suggested pairing: Monte Creek - Pinot Noir

PORK SCHNITZEL

mushroom cream sauce, mashed potatoes

Suggested Pairing: Pierre Sparr - Riesling

ASHMEAD FARM LAMB RAGU PASTA

12hr braised lamb, mix mushrooms, herb, pangrattato

Suggested Pairing: Mt Boucherie, Pinot Noir

PAN SEARED TROUT

Risotto, onion, garlic, parmesan, parsley

Suggested pairing: Unsworth, Pinot Noir Rose

THIRD COURSE

Choice of

SEASONAL CHEESECAKE

coulis, streusel, Chantilly cream

Suggested pairing: Monte Creek - Brut Rose Sparkling

CHOCOLATE CAKE

coulis, streusel, Chantilly cream

Suggested pairing: Mt Boucherie - Merlot

HOUSE MADE ICE CREAM OR SORBET

Suggested Pairing: Monte Creek - Pinot Noir

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