

Wine DEGUSTATION Dinner

5 COURSES WITH WINES

Friday 5th April 7pm

\$88 PER PERSON

BLACK GARLIC BREAD WITH CULTURED BUTTER

1 | TIGER PRAWNS

Tiger Prawns with persian fetta and artichoke ravioli, Napoli sauce, beurre noisette, garlic scapes.

JIP JIP SAUVIGNON BLANC

Fresh zesty with deliciously intense tropical and zesty flavours with a hint of grassiness.

2 | PORK BELLY

Applewood smoked Bangalow pork belly, kale, sugarloaf and apple slaw, plum and Elder flower jam.

MORAMBRO CREEK CHARDONNAY

Crisp wine with varietal flavour and beautiful aromas of white peach grapefruit and subtle oak.

3 | TASMANIAN SALMON

Harissa Tasmanian salmon fillet, heirloom bean caponata, sautéed spinach, citrus herb beurre blanc.

JIP JIP PINOT NOIR

Vibrant raspberry, mulberry and a persistent strawberry flavour complimented by subtle spices.

4 | DUCK GNOCCHI

Duck Gnocchi Victorian Duck breast, porcini mushroom & merlot sauce, potato gnocchi, taleggio cheese.

MORAMBRO CREEK CABERNET SAUVIGNON

Deep inky purple colours with blueberry, plum and mint aromas, accompanied by sweet berry fruits for a well-structured lingering finish.

5 | CHOCOLATE FONDANT

Single origin (Ivory Coast) soft centred chocolate fondant, chocolate & hazelnut snap, raspberry cremeux, French vanilla ice-creams.

JIP JIP SPARKLING SHIRAZ

Grape rich, full-bodied shiraz, made into a sparkling red wine.

bookings essential

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