

# ALBA

BY KURUVITA

## BLUE PYRENEES ESTATE WINE DINNER MENU

Sourdough bread with Australian olive oil (DF)

~ CANAPE ~

1/2 Shell scallop (GF)

*Corn puree, prosciutto, lemon butter*

*Midnight Cuvee Chardonnay Pinot Noir, 2020*

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~ FIRST COURSE ~

Cold Smoked Petuna Ocean Trout (GF,DFO)

*Grilled stone fruit, labneh*

*Champ Blanc Blend, Marsanne Rousanne Viognier, 2021*

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~ SECOND COURSE ~

Black Angus Eye Fillet (GF)

*Fondant potato, charred beans, cocnut butter, karam podi*

*Richardson Reserve Shiraz, 2018*

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~ THIRD COURSE ~

Chocolate Marquise

*Honey comb, milk coffee ice cream, coconut*

*Sparkling Shiraz, NV*

