

• BISTRO •

GUILLAUME

AN EVENING WITH CULLEN WINES

Tuesday 29 September, 6.30pm

Wednesday 30 September, 6:30pm [SOLD OUT]

• ON ARRIVAL •

Crab sandwich with coriander mayonnaise
Smoked salmon cigar
Ratatouille tartlet

2018 Cullen Mangan Vineyard Sauvignon Blanc Semillon

• FIRST COURSE •

Tartare of yellowfin tuna, avocado cream, finger lime,
pickled cucumber with shiso vinaigrette

2017 Cullen Vineyard Semillon Sauvignon Blanc

• SECOND COURSE •

Roasted marron, baby spinach with café de Paris sauce

2018 Cullen Kevin John Chardonnay

• MAIN COURSE •

Lamb shoulder with white bean purée, pea, baby carrots, jus gras

2018 Cullen Cabernet Merlot

2018 Cullen Diana Madeline

• DESSERT •

Apple tarte tatin with cinnamon ice cream

2019 Cullen Late Harvest Chenin Blanc

Bookings subject to availability. Menu subject to change. Full prepayment required at the time of booking.

Not valid with any other offer or discount. Image is for illustration purposes only.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.