

NANNY GOAT VINEYARD WINE DINNER MENU

WINE PAIRING BY NANNY GOAT VINEYARD, HOSTED BY RUPERT STEENBERG

WEDNESDAY, 29 MAY '24

WELCOME DRINK

Nanny Goat Vineyard, Cross Breed, 2023

KINGFISH TARTARE

served with Caviar, fresh stone fruit, chilli and smoked paprika
Nanny Goat Vineyard, Chardonnay, 2023

MISO MARINATED BLACK COD

served with New Caledonia prawn and sea asparagus Nanny Goat Vineyard, Queensberry Chardonnay, 2022

IBERICO PORK CHEEK TORTELLINI

served with smoked bacon ragout and Pecorino cheese
Nanny Goat Vineyard, Pinot Noir, 2021

SLOW-ROASTED SADDLE OF LAMB

served with miso eggplant and beurre noisette potato
Nanny Goat Vineyard, Super Nanny Pinot Noir, 2021

BITTER CHOCOLATE TART

with blackberries and thyme Nanny Goat Vineyard, Basket Case Pinot Noir, 2021



