

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, 2022



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

\$988 / per person

* price is subject to a 10% service charge

QUALITY
2 F & 1
0 B EST. 2015 5
ASSURED