

## Magill Estate Restaurant

3 Course Choice Menu \$150pp

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### Entrees

Lobster, Kombu, Fermented Ice

Scallop, Black Garlic, Eel

Tuna, Asparagus, Yolk

Beetroot, Buche de Chevre, Buckwheat

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### Main Course

Beef, Nashi Pear, Shiso

Duck, Blood Orange, Beetroot

Wellington of Spring Lamb, Kohlrabi, Peas

Gnocchi, Taleggio, Pear

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### Dessert

Mandarin, Elderflower, Pistachio

Coffee, Cocoa, Hazelnut

Strawberry, Lemon Myrtle, Vanilla

Selection of Cheese

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### Petit Fours

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+ *Icon and Luxury wine match \$175 pp*

+ *Sommeliers Choice wine match \$70 pp*