

Magill Estate Restaurant

3 Course Choice Menu \$150pp

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Entrees

Wagyu Beef, Persimmon, Shiso

Lobster, Kombu, Fermented Ice

Whiting Ceviche, Scallop, Coconut

Green Lip Abalone, Shiitake, Egg Yolk

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Main Course

Red Fin, Almond Bearnaise, Leeks

Venison, Beetroot, Fig

Duck, Oyster, Spring Onion

Lamb, Porcini, Chestnut

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Dessert

Lemon, Cheesecake, Buttermilk

Pear, Hazelnut, Puff Pastry

Gingerbread, Quince, Honey

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*