

Magill Estate Restaurant
Sample Tasting Menu

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Snacks

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Tuna, Egg Yolk, WA Truffle, Puffed Rice
Crab warmed in konbu, Fermented Ice

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Kingfish Wing, Black Garlic, Seeds and Grains
Lobster, Daikon, Béarnaise

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Quail, Eggplant, Oats, Apple and Ginger Beer
Pork Jowl, WA Truffle, Persimmon, Jamón

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Venison, Beetroot, Watercress
Lamb, Celeriac, Sprouts and Leek

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Cheesecake, Lemon Myrtle, Buttermilk
Jerusalem Artichoke, Persimmon, Linseed

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Petit Fours

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- + *Coravin exclusive ~ winemakers match experience \$350 pp*
- + *Icon and Luxury wine match \$250 pp*
- + *Sommeliers Choice wine match \$110 pp*
- + *Non Alcoholic match \$50*