

Magill Estate Restaurant

Tasting Menu \$220pp

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Snacks

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Smoked Tuna, Cucumber, Mustard Cream

Lobster, Fire Roasted Tomato, Koji

Pasta, Truffle, Yolk

Roasted Quail, Cabbage, Grape Juice

Beef Cheek, Beetroot, Winter Herbs

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Quince, Lemongrass, Ginger

Coconut, Macadamia, Caramel

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Petit Fours

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+ *Icon Wine Pairing \$300 pp*

+ *Sommeliers Wine Pairing \$200 pp*

+ *Vintage Wine Pairing \$125 pp*