



Hentley Farm Dinner with Keith Hentschke

Wednesday 16th October 2024 – 6.30pm

To Start- 2024 Blanc De Noir Sparkling

Gazander Coffin Bay oysters, Chardonnay mignonette

Beef tartare, rye lavosh

2nd Course- 2023 Mt Crawford Riesling

Hiramasa Kingfish crudo, nashi pear, cucumber consume

3rd Course – 2023 Old Legend Grenache

Pan seared duck breast, beetroot, farro 'risotto', marsala

4th Course – 2022 The Beauty Shiraz & 2021 The Beast Shiraz

Beef chateaubriand, brown butter duxelles, salsa verde

Butter lettuce, radish, shallots, avocado, ricotta salata, white balsamic

Rosemary salted potatoes

To Finish – 2021 Clos Otto Shiraz

Ocelli di Castagno cheese (chestnut leaves), quince paste, muscatels, apple, poppy seed lavosh

\$175- pp