

Textures

WOMANS WINE DINNER MENU

Amuse bouche

Arancini (v)

Paired with Little Rock Rose

Pecorino stuffed arancini, sweet basil espuma, napolitana glaze, parmesan crisp.

Crispy Salmon

Paired with la motte Vin de Joie

Cauliflower Almond puree, Char grilled coz lettuce, yuzu pearl, potato crisps, miso beurre Blanc.

Sorbet

White chocolate mousse dessert

Paired with Ken Forester silver rose

A beautiful white chocolate hemi sphere with a hidden raspberry centre, pistachio sponge base enrobed in white chocolate mirror glaze, served with pistachio coral sponge, Turkish delight gel and red velvet crumble.