



Dry Semillon Masterclass
Saturday 27th June @ 2.00pm

- ~ Pork and white rabbit rillettes with Rhubarb and apple chutney on oat cookies

- ~ Baked figs wrapped in Serrano ham and goats cheese

- ~ Rare ocean trout, smoked garlic aioli and crispy golden shallot salad

- ~ Bruny island oysters with king fish ceviche

Canapés prepared by Head Chef, Jerome Dalton