



## **Pinot Noir Wine Challenge Masterclass**

Friday 26<sup>th</sup> June @ 4.00pm

Slow braised pork belly, celeriac puree & crackling

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<sup>3</sup> Grilled Northern Territory barramundi, spinach & leek risotto, vermouth butter

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Rare duck breast, caramelized onions tarte-tatin

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Tortellini of beef cheek, peas & goats cheese, beetroot  
Vinegar

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**Canapés prepared by Head Chef, Gregory Cooke  
General Manager, Keith Nunns**