

Penfolds Winery Dinner

MEMBERS \$90 . VISITORS \$100

Yellowfin tuna belly tataki
white soy and sesame



Wagyu beef dumplings
blackbean and garlic chive
&
Sticky pork ribs, tamarind and chili | GF



Xinjiang roasted lamb loin
Cumin, onions and ginger | GF
&
Flat bread, slaw and pickles



Angus beef shortrib
kelp butter and wasabi puree | GF
&
Asian greens | GF
&
Special fried rice | GF



Roku gin sabayon, peach pearls, raspberries and pepitas

GF | Gluten Free V | Vegetarian VV | Vegetarian, Vegan

Not all ingredients are listed. Please advise your waitperson of any allergies.