

2017 Brokenwood Dinner

Thursday October 26th 7pm

CANAPE

Sydney rock oyster, dashi gelee, ponzu granita, sesame
2016 Brokenwood Pinot Gris

ENTRÉE

Kingfish tiradito, tarragon hollandaise, herbaceous oil,
salted cucumber, jamon
2015 Indigo Vineyard Chardonnay

MAIN

Pressed veal shank and marrow, textures of beetroot,
gremolata, pickled fennel, watercress
2013 Regional Blend Shiraz
2015 Hunter Valley Shiraz

DESSERT

Dark chocolate mousse, blood orange marmalade,
yogurt granita, chocolate tuille, milk skins
2014 Sticky Wicket Semillon

Bookings www.thecooksgarden.com.au or 91445086
\$100 per head. Full payment required one week prior to the event



BROKENWOOD
AUSTRALIAN CRAFT AT ITS FINEST