

TASTING AUSTRALIA
COAL CELLAR + GRILL X HENTLEY FARM
TOMAHAWK DINNER

HOUSE BAKED SOURDOUGH / PEPE SAYA BUTTER /
OLSSONS SMOKED SEAT SALT FLAKES

BLANC DE NOIR, SPARKLING WHITE – BAROSSA VALLEY

KANGAROO TARLET / ONION JAM / CRÈME FRIACHE / BURST CHERRY TOMATO /
DAVIDSON PLUM POWDER

1ST COURSE

HIRAMASA KINGFISH TOMAHAWK / YUZU DRESSING / SOY PICKLED QUKES / SALMON ROE /
WASABI MAYO / ANNATTO OIL

HENTLEY FARM RIESLING – EDEN VALLEY (75ML)

2ND COURSE

MACRO MEATS PANKO CRUMBED WILD BOAR CUTLET / PARSNIP PUREE /
CRANBERRY & PINENUT AGRODOLCE / MUNTRIE & BEET POWDER

FENNEL & RADISH SALAD

HENTLEY FARM 'THE STRAY' GRENACHE SHIRAZ – BAROSSA VALLEY (75ML)

3RD COURSE

LAMB RACK / PEPPER LEAF DUKKAH / SARLADAISE SWEET POTATO /
CREAMY PEPPERCORN JUS / CALVO NERO

HENTLEY FARM SEPPELTSFIELD ESTATE CABERNET SAUVIGNON – BAROSSA VALLEY (75ML)

4TH COURSE

BLACK ANGUS BEEF TOMAHAWK / JAP PUMPKIN / POTATO GRATIN / BEARNAISE / JUS
OAK LEAVES / PICKLED SHALLOTS / HERB VINAIGRETTE

HENTLEY FARM SEPPELTSFIELD ESTATE 'THE BEAUTY' SHIRAZ - BAROSSA VALLEY (75ML)

HENTLEY FARM SEPPELTSFIELD ESTATE 'THE BEAST' SHIRAZ - BAROSSA VALLEY (75ML)

5TH COURSE

TOMAHAWK MARBLE CAKE / CHERRY COMPOTE / CHOCOLATE RED WINE JUS

HENTLEY FARM 'BLACK BEAUTY' DISGORED '24 SPARKLING SHIRAZ - BAROSSA VALLEY