



PENFOLDS CELLAR DINNER

TUESDAY 22ND OCTOBER 2019

CANAPES

Fresh oyster, Sichuan jelly

Seared Tasmanian salmon, smoked caviar

Penfolds Champagne

Moutai soy marinated toothfish

Black pepper pastry crisps, pickled vegetable

Yattarna – 2017 | Yattarna – 2008

Cantonese char siu Berkshire pork belly, sweet plum sauce

St Henri – 2017 | RWT – 2016 | Bin 389 – 2017

Lightly smoked lamb loin on sautéed spinach, bbq sauce and onion chips

Bin 707 – 2016 | Bin 707 – 2001 | Bin 707 – 1997

Mayura MBS 8 beef striploin, potato fondant,

baby carrot and wild mushrooms, truffle jus

Grange – 2015 | Grange – 2004 | Grange – 1979

Vanilla panna cotta, chocolate mousse,

port wine jelly with crème brûlée ice cream

Grandfather Tawny

C R O W N
WINE DINNER
— SERIES —