

SA v VIC

— DUCK + PINOT DINNER —

AMUSE-BOUCHE

Elderslie Pinot Blanc

duck ham gilda, goats cheese stuffed green olive, caperberry

FIRST

Deviation Road Pinot Noir v Symons Pinot Noir

duck liver parfait, rye toast, red wine vinegar caramel, chives

SECOND

Ngeringa 'Summit' Pinot Noir v Southern Light 'Ghost Gum' Pinot Noir

anise confit duck leg, salt baked beetroot, potato straw,
mandarin marmalade, thyme

THIRD

Praeter 'Truscott Block' Pinot Noir v Stonier Pinot Noir

pan seared duck breast, candied shallot + black garlic tart,
truffle leek cream, buttered asparagus, jus

FINAL

Montalto 'Pennon Hill' Pinot Rosé

duck fat donut, spiced date purée, crème chantilly

