

GourMay Vintners Lunch hosted by Doug and Michelle Tritton 12pm Friday May 3rd 2024 \$140 p.p including matched wines

Canape~

Smoked salmon rillette, local finger lime pearls on crisp bread

Mt Cooroora Sparkling Chardonnay Pinot Noir or Black Cockatoo Sparkling Shiraz

Appetiser~
Burrata with 'The Bullocky Tawny' figs, and rocket
Fresh baked crusty sourdough baguette
Picasso Chardonnay or The Artist Rose

Mains~

Mary Valley chicken roulade stuffed with porchini mushrooms and sage, parsnip puree and crisps, pickled shimeji mushrooms, and jus.

`Kingfisher Viognier or The Grey Fox Shiraz

Dessert~
Scandinavian pavlova cake, with Dingo Creek Vineyard honey
Warrigal White Moscato

Coffee~
Espresso or flat white
The Bullocky Tawny