

Monday 27 November 2017



GARDEN STATE HOTEL

Kensington Pride mango w. sorrel
Pork croquette
Jerusalem artichoke + black garlic
Mr Cannubi + melon
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Petuna Ocean Trout w. BBQ radish + black bean
Fremantle Octopus w. cucumber + olive
Stracciatella w. black russian
Tartare w. shiitake + tofu
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Jack's Creek 450 day Grain fed F2+ Wagyu
Striploin marble score 6-7 w. dandelion
Chefs selection of sides
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Berries + cream

Beverages

NV Pommery "Summertime" Blanc de Blancs,
Reims, France
Katnook Estate Chardonnay, Coonawarra SA
2016

Katnook Estate "The Caledonian"
Cabernet/Shiraz Coonawarra SA 2015
Katnook Founders Estate "Founders Block"
Botrytis Chardonnay Coonawarra SA 2001
Mountain Goat Steam Ale
Spiced & Stormy cocktail
Coke classic / Coke no sugar
Appletiser

Cascade Lemon Lime & Bitters
Mt Franklin Lightly Sparkling Water
Lavazza Coffee

**This menu has been created by
Ashly Hicks**

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