

WILDFLOWER

VASSE FELIX WINE DINNER
WITH PAUL HOLMES À COURT AND VIRGINIA WILLCOCK

CHEF'S SELECTION OF CANAPÉS
puffed beef tendon with native five spice
preserved celery with lemon aspen, sweet peas
crispy rice with smoked bonito cream, finger lime

Blanc de Blancs

RAW SHARK BAY SCALLOPS,
white radish, sea parsley

2016 Premier Chardonnay

SHARK BAY BLUE SWIMMER CRAB,
avocado, preserved kohlrabi,
sea blight, macadamia, finger lime

2016 Heytesbury

WOOD GRILLED ARKADY LAMB,
blackened onion, broad beans,
peppermint tree leaves

2014 Premier Cabernet Sauvignon

2013 Tom Cullity

CHEDDAR CUSTARD,
shaved plum, anise myrtle, wine syrup

2015 Premier Shiraz

WHIPPED PASSIONFRUIT,
mango, macadamia, Geraldton wax

2014 Cane Cut Semillon

PETIT FOURS

Served with tea and coffee

