

WILDFLOWER

WILDFLOWER MEETS MILLBROOK
WITH MATTHEW SARTORI & GUY JEFFREYS

RAW VEGETABLES,
cottage cheese – GJ

2018 Regional Vermentino

SALT BAKED CELERIAC,
brown butter, Jerusalem artichoke – MS

2018 Regional Fiano

SHARK BAY SCALLOPS,
carrots, buttermilk dressing – GJ

2017 Single Vineyard Chardonnay

CHARRED WARRIGAL GREENS,
fresh curd, pan juices – MS

2018 Regional Rosé

BEVERLEY PORK BELLY,
salad from the Millbrook garden – GJ

2017 Single Vineyard Shiraz

DAVIDSON PLUM,
coconut yoghurt – MS

YORKSHIRE PUDDING,
pea ice cream, golden syrup – GJ

Cane Cut Semillon

BAHEN & CO. CHOCOLATE,
walnut, smoked cream – MS

NV Pedro Ximénez

