

RYMILL WINE DINNER

1- ARRIVAL

SPARKLING CHARDONNAY PINOT NOIR
SYDNEY ROCK OYSTERS WITH CONDIMENTS

2- THE YEARLING SAUVIGNON BLANC

TASMANIAN SALMON CRUDO, FIRE ROASTED PEPPERS, BABY CAPERS,
SOURDOUGH CRISPY

3- THE DARK HORSE CABERNET SAUVIGNON

ROASTED JUNE LAMB LOIN, CARAMELIZED RADICCHIO, KALE AND HOUSE
RICOTTA

4- SHIRAZ CLASSIC

WAGYU SIRLOIN M8+ WITH PINE MUSHROOM AND ONION JUS

5- THE SURVEYOR CABERNET SAUVIGNON

CHEESE PLATE WITH TRUFFLE PECORINO AND AGED MANCHEGO SERVED
WITH HOUSE CONDIMENTS

LETHBRIDGE WINE DINNER

PINOT GRIS ESTATE SERIES

ALASKAN CRAB WITH AVOCADO, LOTUS ROOT AND CHILLI LIME DRESSING

ALLEGRA CHARDONNAY

VITELLO TONATTO (WARM SLICES OF VEAL WITH TUNA MAYONESE, CRISPY CAPERS, LEMON ZEST)

ESTATE PINOT NOIR

CONFIT DUCK RAGU WITH CASERECCE PASTA AND CRÈME FRAICHE

HUGO GEORGE SANGIOVESE/ MERLOT/ CABERNET FRANC

PORCHETTA SERVED WITH APPLE SAUCE AND SOUR CABBAGE

INDRA SHIRAZ

JUNEE LAMB LOIN WITH GLAZED CHESNUT AND CARROT VERJUICE PUREE