

The Chef's table

WINTER

FRIDAY 8 JULY | THE LOUNGE AT 7PM - 10:30PM

An exclusive evening in our most premium space. Executive Chef, Darren McKinlay, will guide you through a 5-course dinner, perfectly paired with estate cocktails, presented by our Bar Manager.

ONE

King mushroom and sage tempura, skordalia, seasonal truffles

NV Brut

TWO

Kingfish crudo, grappa, citrus, finger lime, karkalla

Denzel - A herbaceous smoky tequila based cocktail with umami notes

THREE

Lobster ravioli, bisque, beluga caviar, fried onion

Tepache Ale - A ginger and pineapple spiced ale

FOUR

Victorian loin venison, smoked chocolate, Davidson plum, poor man's asparagus

Davidson G&T - A plum infused gin and tonic

FIVE

Cappuccino creme brulee, amaretti biscuits

Liquore chocolate fudge and grappa infused Turkish delight

Limoncello

\$240 P.P

OLIVIGNA RESTAURANT AT
PIETRO GALLUS ESTATE