

Penfolds Grange Lunch

Taittnger upon arrival

AMUSE BOUCHE

Steak tartare and caviar served on a pomme gaufrette

2022 Penfolds Cellar Reserve Riesling

STARTERS

Foie gras terrine, smoked eel, shallots, green apple, griotte cherry

2018 Penfolds St Henri Shiraz

MAIN

Wood roasted venison loin, beetroot gel, slow roasted baby beetroot, oyster mushroom, chocolate venison sauce

Radicchio & hazelnut salad

2004 Penfolds Grange

2005 Penfolds Grange

DESSERT

Truffled brie de meaux

1997 Penfolds Grange

O'CONNELL'S