

# Winemaker's Menu

WITH  
ROBERT OATLEY

## FIRST COURSE

### RICOTTA AND WALNUT TEMPURA ZUCCHINI FLOWERS

with basil oil, fig pearls and chervil

*Robert Oatley Signature Series Riesling  
Great Southern, WA*

## SECOND COURSE

### CHARGRILLED BUG

with prawn butter, crisp pancetta and fried tarragon

*Robert Oatley Finisterre Chardonnay  
Margaret River, WA*

## THIRD COURSE

### LAMB RACK

with cavolo nero, white bean purée, lemon and rosemary salt

*Robert Oatley Signature Series Cabernet Sauvignon  
Margaret River, WA*

## FOURTH COURSE

### 150G MARBLED WAGYU

with olive oil mash, peperonata and almond butter

*Robert Oatley Finisterre Syrah  
Great Southern, WA*

## PALATE CLEANSE / LIME GRANITA

## FIFTH COURSE

### AUSTRALIAN SELECTION OF CHEESES

with cinnamon and pear paste and dried olive bread

*Robert Oatley Signature 2016 GSM (Grenache Shiraz Mourvedre)  
McLaren Vale, SA*