

RESTAURANT
LURLEEN'S

Tasting Menu

Kingfish, iberico de bellota, grapefruit, fennel, radish

2014 Signature Collection Sparkling Pinot Chardonnay

**Hervey Bay scallops, lemongrass and chilli broth,
Moreton Bay bug dumpling**

2017 Vineyard Selection Verdelho

Brussel sprouts, broccoli, fennel, garlic, lamb bacon

2015 Signature Collection Chardonnay

Schultz Family Farm suckling pig, apple, sloe gin, black pudding, parsnip

2016 Signature Collection Merlot

Grimaud duck breast, cassoulet, Davidson plum

2016 Signature Collection Cabernet Sauvignon

Smoked venison, koji, celeriac, apple, enoki

2014 Le Sauvage Syrah Viognier

“Winter Citrus”, mascarpone, lemon verbena

2016 Sirromet Late Harvest Pinot Gris

“The Pear”

Williams pear, yuzu, schnapps, ginger, cranberry hibiscus

Sirromet 15yr Barrel Port

5 Course Tasting Menu \$125 with matching wines \$165

8 Course Tasting Menu \$160 with matching wines \$220

Food Allergies

Please be aware that all care is taken when catering for special requirements.
Please note within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs,
fungi & dairy products. Customer requests will be catered for to the best of our ability,
but the decision to consume a meal is the responsibility of the diner

Tasting wine is served 50ml with each course

Menu subject to change without notice