

# BURNING OF THE VINES

## *On Arrival*

*Regional grazing platters with artisan Breads & condiments*

## *Entrée*

*TM'S BBQ King prawns, shaved fennel & roquette salad,  
caper & dill butter.*

## *Main*

*Slow Braised lamb rump, honey pumpkin, seasonal greens,  
Savoy cabbage, Nebbiolo jus.*

## *Dessert*

*Almond sponge, chestnut cream, hazelnut, lemon gel &  
sorbet*