



Tim Adams Wine Dinner

Canape

Goat's cheese mousse, beetroot gel, toasted herb crouton (V)

Paired with 2022 Tim Adams 'Skilly Ridge' Riesling

Amuse

Citrus cured salmon, cucumber, finger lime, chive oil

Paired with 2025 Tim Adams Pinot Gris

Entrée

Sticky pork belly, julienne apple & fennel slaw, apple cider glaze

Paired with 2025 Tim Adams Pinot Gris

Main

MB4+ "Hardwicks" premium scotch fillet, goats cheese roasted mushroom, potato dauphinoise & our shiraz jus

Paired with 2020 Tim Adams 'Schaefer' Shiraz

Dessert

Dark chocolate fondant, macerated raspberries, mint & crème fraiche

Paired with 2019 Tim Adams Cabernet Malbec



Tim Adams Wine dinner

Vegetarian Option

Canape

Goat's cheese mousse, beetroot gel, toasted herb crouton (V)

Paired with 2022 Tim Adams 'Skilly Ridge' Riesling

Amuse

Heirloom tomato tartare, whipped feta, basil oil (V)

Paired with 2025 Tim Adams Pinot Gris

Entrée

Roasted pumpkin, whipped ricotta, sage butter, toasted pepitas (V)

Paired with 2025 Tim Adams Pinot Gris

Main

Roasted Cauliflower steak, goats cheese roasted mushroom, potato dauphinoise & our shiraz jus (v)

Paired with 2020 Tim Adams 'Schaefer' Shiraz

Dessert

Dark chocolate fondant, macerated raspberries, mint & crème fraiche

Paired with 2019 Tim Adams Cabernet Malbec