

Wandin Kitchen Degustation Menu

Wandin sourdough roll with Pepe Saya cultured butter

Mussels escabeche with garlic shoots and flowers
on a squid ink tapioca cracker.

Wandin Estate NV Sparkling Cuvée

Roasted wild Terrigal Kingfish, miso carrot cream,
smoked bone dashi and spring onion oil.

Wandin Estate 2019 HV/OR Semillon Sauvignon Blanc

Pecan smoked Woodville duck ham with charred
cauliflower puree, quince jam and mustard greens.

Wandin Estate 2019 HV Shiraz Rosé

Wood roasted Wagyu rump cap with salt baked
celeriac, Tuscan kale and wasabi butter.

Wandin Estate 2018 HV Shiraz

Choice of

Smashed meringue with rice pudding, vanilla Cremeux,
rhubarb-blackberry compote, and hazelnut praline

Wandin Estate NV Pink Moscato

Binnorie Dairy washed rind with
muscat soaked Fruit And candied nuts

Wandin Estate 2019 Off-Dry Semillon

5-COURSE \$105

3-COURSE \$75

WINE MATCH \$30

WANDIN KITCHEN

Crafted by Chef John Rutherford with locally sourced produce

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