

WELLINGTON POINT FARMHOUSE

DINNER DEGUSTATION

Four Course Degustation \$99pp

Matching Wines \$45pp

MENU

Warm Sourdough,
Salted Nut Brown Butter

Peach Salad
Shaved Peach, Pickled Grape, Caramelised Yoghurt,
Witlof, Hazelnut Crisp

Bouillabaisse
Poached Squid, Mussels, Fennel & Saffron Rouille

Grilled Wagyu Rump Cap
Tongue Katsu, Oyster Mushroom, Pickled Onion, Radish

Baked Knafeh
Kataifi Pastry, Honey Syrup, Soft Cheese Curd, Fig &
Toasted Almond

Dietaries: Please note that we do cater to most dietaries for our Degustation nights by substituting relevant items. Please advise us of any dietary requirements in your booking notes.