

Seville Estate

CARTE BLANCHE MENU 98PP

MATCHED WINES 45PP

Spelt Flatbread

Rainbow Trout
wild fennel, roe

Grilled Jersey Curds
rosa raddichio, persimmon

2019 BLANC DE BLANCS

Curds & Whey
ravioli, black truffle, wood sorrel

2017 ESTATE CHARDONNAY

Wagyu Zabuton Steak
cauliflower, red chicory, pepper berry

2019 OLD VINE RESERVE CABERNET SAUVIGNON

Brown Butter Madeleine
goats curd, honey

Vanilla Parfait
dark chocolate, sunchoke, apple, caramel

2019 OFF-DRY RIESLING

Seville Estate

TRUFFLE CARTE BLANCHE MENU 110PP MATCHED WINES 45PP

Black truffle sourced locally from Truffle Valley
served with each course

Spelt Flatbread

Rainbow Trout
wild fennel, roe

Grilled Jersey Curds
rosa raddichio, persimmon

2019 BLANC DE BLANCS

Curds & Whey
ravioli, black truffle, wood sorrel

2017 ESTATE CHARDONNAY

Wagyu Zabuton Steak
cauliflower, red chicory, pepper berry

2019 OLD VINE RESERVE CABERNET SAUVIGNON

Brown Butter Madeleine
goats curd, honey

Vanilla Parfait
dark chocolate, sunchoke, apple, caramel

2019 OFF-DRY RIESLING

Seville Estate

THREE COURSE MENU 65PP
MATCHED WINES 35PP

Grilled Jersey Curds
rosa radicchio, persimmon

2019 BLANC DE BLANCS

Wagyu Zabuton Steak
cauliflower, red chicory, pepper berry

2019 OLD VINE RESERVE CABERNET SAUVIGNON

Vanilla Parfait
dark chocolate, sunchoke, whey caramel

2019 OFF-DRY RIESLING

Please notify our staff of any dietary requirements, and we will do our best to accommodate.

Matches wines complimentary when you spend \$300 or more on wine.

Public holiday surcharge has been waived.