



# Welcome to Tasmania

Sunday 13th November 2022

## ENTREE

*to match the Bream Creek 2021 Reserve Chardonnay*

Orange soy roasted Rannoch Farm quail  
with rice noodles and Asian vegetable salad (gf)

Scottsdale pork belly, slow cooked, served with spiced  
pumpkin purée finished with thyme and apple glaze (gf)

## MAINS

*to match Bream Creek 2021 Estate Pinot Noir  
and Bream Creek 2019 Reserve Pinot Noir*

Huon Aquaculture Atlantic salmon with potato latke,  
creamed spinach and beans topped with  
Meander Valley pepperberry butter (gf)

Longford eye fillet with caramelised onions,  
roasted asparagus, wilted spinach and potato gratin,  
finished with truffle jus (gf)

## DESSERT

*to match Bream Creek 2018 Late Picked Schönburger*

Salted caramel panna cotta with candied nut crumble  
and fresh berry compote (gf)

Pear and ricotta tart with lemon cream  
and meringue shards (gf)

## TEA & COFFEE

Served with petit fours