



GALLAGHER WINES

The Long Table

Hosted by Greg Gallagher

10 November 2018

Menu

Prologue

Applewood smoked beetroot, sweet potato chips, baby capers, creme fraiche (GF)

Sparkling Duet

Chapter One

Chicken liver parfait, star anise spiced apple chutney, raisins, Three Mills Bakery brioche (GFR)

2018 Riesling

Chapter Two

Chargrilled asparagus house made black olive powder, grana padano crisp, sage beurre noisette (GF)

2017 Chardonnay

Chapter Three

Pan-seared wild kangaroo loin (GFR)
local pancetta, pearl barley, white quinoa, pickled beetroot, shaved fennel, crushed roasted hazelnuts

2016 Merlot

Chapter Four

Port braised Black Angus oxtail tagine, prune, apricot, dates, almonds, lemon gremolata (GF)

2016 Shiraz

Epilogue

Dark chocolate tart, vanilla bean ice cream, mixed berries

2016 Sparkling Shiraz