

Female Suppliers/Producers Dinner  
International Women's Day

Thursday March 8th, 6:30pm

-Featuring-

Judy Crough/Western Plains Pork  
Vicki Sher/Sher Wagyu Beef  
Corinne Blackett/Drysdale Goats Cheese  
Emily Ditcham/Cakesmith Cakes  
Melanie Chester/Sutton Grange Winery

menu

smoked eel, goat's curd, and dill rillette, pork crackle  
crispy pigs ears, tartare sauce  
fromage de tête, dijon mustard

*fairbank ancestral sparkling rosé*

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twice-baked goats cheese soufflé

*sutton grange viogner*

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sher wagyu beef "2 ways"  
braised brisket, seared tenderloin  
confit carrot and ginger purée  
pommes dauphine, roasted carrots, bitter greens

*sutton grange syrah*

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yoghurt and honey panna cotta, salted oat crumb, honeycomb, elderflower  
jelly, sprouhouse farms fresh petals, sparkling rosé poached fruit

*floral honey fizz*

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assorted drysdale goat's cheese, local figs

*fairbank ancestral sparkling rosé*

\$160/person