

FERRIS WHEEL

D I N I N G

2017 – 2018 Dietary Menu

Amuse Bouche

Marc Bredif Brüt Vouvray NV, Loire Valley, France

Entrée Platter to Share

Fior di latte, fresh fig, baby basil, basil crumb and
blood plum vinegar (gf)

Eggplant, piquillo pepper and artichoke parcel, Woodside goats curd
and red pepper pistou (gf, df)

Marinated wild mushrooms, caramelized pearl onions, mache and
toasted hazelnuts (gf, df)

*Brokenwood Maxwell Vineyard Semillon 2009, Hunter Valley, NSW
William Downie Yarra Valley Pinot Noir 2015, Yarra Valley, Victoria*

Main

Royal Blue risotto, spring peas, asparagus spears, pecorino cheese
and grated West Australian truffle (gf)

*E. Guigal Saint-Joseph Blanc 2013, Rhone Valley, France; OR
Marchese Antinori Chianti Classico Riserva "Tenuta Tignanello" DOCG 2014, Tuscany, Italy*

Dessert Platter to Share

Baked white chocolate, salted caramel ganache and glazed pineapple (gf)

Pistachio and strawberry dacquoise, raspberry gel and pistachio praline

Coconut and passionfruit tart, soft meringue and fresh berries

Jansz Single Vineyard Vintage Chardonnay 2011, Pipers River, Tasmania (sparkling)

Tea, Coffee and Petit Fours

Served in The Deck lounge after dinner

