

Long Table Dinner

Thursday 12th March 2026 @ 6 pm
Inspired by The Sense of Smell

AMUSE BOUCHE

chicken, mushroom & truffle consommé en crote

1ST COURSE

Carrot Salad

orange, saffron roasted carrot salad, carrot toasted cumin hummus,
quinoa cake, soft herb salad

Wine Pairing: Burrowing Owl Estate Winery 2022 Viognier

Library Pairing: Burrowing Owl Estate Winery 2019 Viognier

2ND COURSE

Scallop

roasted scallop, smoked cinnamon-apple & raisin gastrique, fennel
salad

Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Gris

Library Pairing: Burrowing Owl Estate Winery 2018 Chardonnay

MAIN COURSE

Braised Lamb

Parsnip lemon mashed potato, pea shoots & mint salad

Wine Pairing: Burrowing Owl Estate Winery 2019 Athene

Library Pairing: Burrowing Owl Estate Winery 2015 Athene

DESSERT

Poached Pear

gingerbread spiced pear, quince syrup, cardamom icecream

Wine Pairing: Wild Goose Winery 2019 Late Harvest Gewürztraminer

Library Pairing: Burrowing Owl Estate Winery NV Coruja

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Dinner menu with library wine pairings: \$128 per person

Applicable taxes, gratuity, cocktails, beverages,
tea and coffee are extra.