

# Penfolds Restaurant

Day 1 to Day 14 - All sessions  
Monday 17th January to Sunday 30th January

## BREAD

Rye sourdough loaf, house-made cultured butter, rose salt

## PALATE CLEANSER

Oyster, black garlic, blood orange leche de tigre

## FIRST COURSE

Jerusalem artichokes, mint, Mache, rose salt, labneh  
Spinach, edamame, silken tofu, wakame, nori cracker furikake

## SECOND COURSE

Port Lincoln hamachi crudo, avocado, kafir lime, Granny Smith  
Hong Kong salt & pepper squid, aromatic herbs salad, tomato & chili water

## THIRD COURSE

Lamb shoulder, eggplant, allspice, cauliflower pickle  
Wagyu beef, celery root/ truffle remoulade

## DESSERT

Rose panna cotta, rhubarb, strawberries, pistachio  
White Valrhona chocolate dome, Mornington raspberries, coconut crisp

DISCLAIMER: All menus are subject to change due to the unforeseen impacts that COVID-19 has on the supply and/or pricing of the ingredients within this menu. A suitable alternative will be used at the discretion of Delaware North.