

Long Table Dinner Series

Wednesday, February 26th 2025 @ 6 pm

Inspired by the cuisine of Spain



AMUSE BOUCHE

stuffed green olives, gazpacho gel

1ST COURSE

Pressed Prawns

smoked paprika, chorizo, citrus, fennel, egg yolk emulsion

Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé

Library Pairing: Burrowing Owl Estate Winery 2017 Pinot Gris

2ND COURSE

Manchego Croquet

crisp manchego croquets, almond puree, caramel pears, kale

Wine Pairing: Burrowing Owl Estate 2021 Sauvignon Blanc

Library Pairing: Burrowing Owl Estate 2015 Chardonnay

MAIN COURSE

Lamb Loin

roast lamb loin, chic pea spinach dumplings, saffron-scented tomato, pinenuts

Wine Pairing: Burrowing Owl Estate Winery 2017 Meritage

Library Pairing: Burrowing Owl Estate 2006 Syrah

DESSERT

Basque Cheesecake

“burnt” Basque cheesecake, pistachio-chilli crumble, milk foam

Wine Pairing: Burrowing Owl Estate Winery Coruja

Library Pairing: Wild Goose 2021 Late Harvest Gewürztraminer

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Dinner Menu with Library Pairings: \$128 per person

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

Please notify your server of any allergies or dietary restrictions