

the
SONORA ROOM
restaurant

Long Table Dinner Series

Wednesday, March 26th 2025 @ 6 pm

Inspired by the cuisine of England



AMUSE BOUCHE

Piggy Puff

apple, cheddar cheese

1ST COURSE

Potted Prawns

cucumber cream cheese finger sandwich, prawn scotched quail egg

Wine Pairing: Wild Goose 2021 Stoney Slope Riesling

Library Pairing: Burrowing Owl Estate 2015 Sauvignon Blanc

2ND COURSE

Bubble & Squeak

soft poached egg, cabbage, crisp bacon

Wine Pairing: Burrowing Owl Estate 2021 Chardonnay

Library Pairing: Burrowing Owl Estate 2014 Merlot

MAIN COURSE

Shepherds Pie

braised lamb shank, mashed potato, minted crushed peas, pea shoots,

Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Sauvignon

Library Pairing: Burrowing Owl Estate Winery 2012 Meritage

DESSERT

Treacle Tart

clotted cream ice cream, drunken raisins, spotted dick crisps

Wine Pairing: Burrowing Owl Estate 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