

LUKE WINES DINNER

Thursday, November 13th

Course 1

SWEET POTATO & SPOT PRAWN BISQUE

prawn cracker, ngo om

Paired with Luke Sauvignon Blanc

Course 2

GRILLED QUAIL

mole sauce, masa, queso fresco

**Paired with Luke Syrah & Luke
Syrah Reserve**

Course 3

BRAISED BEEF SHORT RIB

espresso and pomegranate braised beef short
rib, celeriac-potato mousseline, carrot gel

Paired with Luke Cabernet Sauvignon

Course 4

APPLE CIDER FRITTERS

smoked calvados-vanilla and apple cider dots,
warm glühwein crème anglaise

