BUD MARSH

WINE PAIRING MENU

STARTER:

SMUGGLED VINES CHARDONNAY

Caprese Salad, deep fried basil, confit tomato; home made vinaigrette.

SOUP:

PLUM VALLEY MERLOT

Curry Butternut Soup, Fresh Rolls, Artisan Butter.

SORBET:

HILLSIDE SAUVIGNON BLANC

Pink Champagne Sorbet

MAIN COURSE:

JOHN MARTIN BORDEAUX RED BLEND

Beef Fillet, Red Wine Jus, Basil Pomme Anna, Medley Veg, Parsnip Puree

Slow Braised Lamb Sank, Herbed Mashed Potato, Glazed Baby Carrot, Tender stem Broccoli, Carrot Puree.

DESSERT:

CITRUS HILL CHARDONNAY

Lemon meringue cheese cake, sugar crusted orange slices, vanilla ice cream.

BACKSBERG

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