

3 Course Prix Fixe Dinner - \$55  
+ welcome bubbly &  
glass of Estate wine - \$65



## APPETIZERS

Grange Salad (GF, Veg)  
Baby Gem / Hazelnut / Squash  
Simple Vinaigrette / Joey Seed Crisp

Deep Fried Pork Rillette  
Cressy Mustard Ravigote / Pickled Vidalia

Aquavit Cured Salmon (GF)  
Kohlrabi / Radish / Dill / Citrus & Turmeric Oil

Pork Dumplings (6 pcs)  
Ginger / Scallions / Soy & Black Vinegar Sauce

Soup of the Day

## MAIN COURSE

Chef Jessa's Ravioli (Veg)  
Ricotta / Mascarpone / Parmesan / Pine Nuts / Lemon

Handmade Pasta in Ragu Bianco  
Cavatelli / Riesling / Local Beef & Pork

Chicken Ballotine w/ Foie & Tarragon (GF)  
Spinach / Celeriac / Thyme & Truffle Cream Jus

Miso Glazed Black Cod  
Chinese Broccoli / Shimenji Mushroom / Ponzu Sauce

## DESSERT

Leche Flan  
Rosé Soaked Raisins

Chocolate Ganache Tart  
Hazelnut / Maple Syrup

Local Cheese  
Almanac Red Poached Quince