



# PRINTNIE

W I N E S

**Freshly shucked Sydney Rock oysters** ½ Doz 30 | Doz 60  
Natural with lemon | Finger lime and banksia vinaigrette

## **5-COURSE DEGUSTATION MENU** 140pp

Optional wine pairing – Premium 65pp or Flagship 85pp

### **1st Course**

Mesclun of tomato, basil and whipped ricotta

*NV Swift Sparkling Rosé*

### **2nd Course**

Tea smoked duck, rhubarb and radish

*2021 Topography Pinot Meunier*

### **3rd Course**

Pan roasted Murray cod, lemon myrtle beurre blanc and almonds

*Premium: 2021 Topography Chardonnay*

*Flagship: 2017 Super Duper Chardonnay*

### **4th Course**

Slow cooked beef rib, potato terrine, tarragon and onions

*Premium: 2018 Topography Shiraz*

*Flagship: 2015 Super Duper Syrah*

### **Optional Cheese Course** 30

*2019 Topography Cabernet Sauvignon 10*

*2012 Swift Family Heritage Red Blend 12*

### **5th Course**

Fresh figs, malted milk, roasted chocolate and brown butter

*NV Swift Cuvée Riche (limited release)*