



FORMAL DINNER DEGUSTATION MENU

Timbal of marinated kitchen garden zucchini, red capsicum, wilted spinach served with estate made banana passionfruit dressing - gf

Foxeys Hangout Rose - Mornington Peninsula

Goat's cheese & truffle beetroot ravioli with duck ragu; finished with baby corn & snow pea julienne

Woodman Estate Chardonnay - Yarra Valley

Seared scallops served with seasonal beans, cream of cauliflower & crispy chorizo- gf

Phaedrus Pinot Gris - Mornington Peninsula

Palate cleanser with vodka

Pan fried Gippsland lamb cutlet served with a pickled pineapple, cucumber, mint & chilli salad- gf

Phaedrus Pinot Noir - Mornington Peninsula

Black Angus eye fillet served medium rare, twice cooked crushed potato, fresh rocket leaves, shaved parmesan cheese with black pepper & peach jus - gf

*Red Claw Shiraz - Heathcote
or Woodman Estate Shiraz Cabernet - Northern Victoria*

Trio of lavender crème brulee with a spicy tulle, petit filo pastry rhubarb pie & dark chocolate chip semifreddo finished with salted caramel sauce & berry coulis- gf option

Foxeys Hangout Late Harvest Pinot Gris - Mornington Peninsula

Cheese plate - select one from our current cheese menu served with chef's selection of accompaniments - gf option

Campbells Rutherglen Muscat - Victoria

Head Chef - David Brun



Woodman Estate is well known as one of the Peninsula's leading fine dining destinations... service levels are everything you'd expect from this quality establishment, with the Woodman Estate cellar brim-full of outstanding local and regional wines to complement your dining experience

7 Course Degustation \$140 per guest

***** A 20% Public Holiday Surcharge applies ******

Enjoy our carefully matched wines to accompany each course, for an additional \$70 per guest OR drinks on consumption

All prices include Goods and Services Tax (GST)

Visit our website www.woodmanestate.com

Patrons with food allergies or dietary requirements, please inform your waiter prior to the commencement of your degustation. Please note that some dishes may contain traces of allergens that could have implications for patrons with food related allergies, health conditions or intolerances.

Although we will endeavour to accommodate your dietary needs, Woodman Estate cannot be held responsible for the presence of these traces.