



## FORMAL LUNCH DEGUSTATION MENU

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

*Foxeys Hangout Rose - Mornington Peninsula*

*Seared scallops served with asparagus spears,  
confit cherry tomatoes & coconut beurre blanc- gf*

*Phaedrus Pinot Gris - Mornington Peninsula*

*Palate cleanser with vodka*

*Black Angus eye fillet served medium rare, twice  
cooked crush potatoe, 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*



*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*

***5 Course Degustation \$120 per guest***

*Enjoy our carefully matched wines to accompany each course, for an additional \$50 per guest OR drinks on consumption*

*\*\*\* A 10% Sunday Surcharge applies \*\*\**

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

*Visit our website [www.woodmanestate.com](http://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.**