



MENU

GRENACHE & GOURMET | DUCK SIX WAYS ON SUNDAY
Sunday 2nd October 2022

2016 Lost Farm Vintage Cuvée
Five-spice duck pancake, pickled daikon, duck sauce

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Sheok Baker sourdough, duck skin butter

2021 Wild Olive Organic Rosé
Cured and smoked duck breast, pickled red cabbage, Grenache jelly, shisho

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2019 Family Crest Grenache Shiraz Mourvèdre
Crispy duck cakes, shaved pickles, orange mustard mayo

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Museum release 2015 Warboys Vineyard Grenache
Museum release 2017 Warboys Vineyard Grenache
Duck ragu, pacheri rigati, gremolata

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2019 Warboys Vineyard Grenache
2019 Warboys Vineyard Shiraz Grenache
Confit duck leg, lentil, celeriac and hazelnuts, pioppino mushrooms and anise jus
Baby curly endive, blood orange, witlof, duck croutons

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St Agnes XO Imperial 20 Y/O Brandy
Chocolate hazelnut financier, St Agnes brandy chocolate mousse, cumquats

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Coffee & Tea

Chef: Georgie Rogers

 Grenache
& Gourmet