

# ME

GREYSTONE WINEMAKER'S DINNER

# NU

## ON ARRIVAL

PÉTILLANT NATUREL

## ENTREE

OMIHI RIESLING

NATURAL FERMENT SAUVIGNON  
BLANC

## MID COURSE

2020 ESTATE CHARDONNAY

2018 MUDDY WATER CHARDONNAY

## MAIN

2018 ESTATE PINOT NOIR

2019 VINYARD FERMENT PINOT NOIR

THOMAS BROS PINOT NOIR

## DESSERT

OFF DRY RIESLING

LIVE SYDNEY ROCK OYSTER

PÉT-NAT GRANITA, LEMON BALM,  
FINGERLIME

SEAFOOD TASTING PLATE

TUNA CRUDO ON BETEL LEAF  
ORA KING SALMON TARTARE  
KING PRAWN

MORETON BAY BUG +  
SWIMMER CRAB RISOTTO

FENNEL, ZUCCHINI BLOSSOM

SUMAC SPICED PETUNA  
OCEAN TROUT IN CRISP  
POORI

SPINACH, WILD MUSHROOM

SHADOWS OF BLUE CHEESE  
MOUSSE

QUINCE, PEAR, BISCOTTI

