

DANI VALENT



Vue de Monde

Thursday 17th August 2017

Truffle and chickpea
Port Phillip Bay scallop, dried scallop emulsion, salted desert lime
Mullet roe, quandong and parsley
NV Range Life Prosecco, King Valley Vic

Peas, salmon roe and lemon verbena
2015 Chateau Saint-Florin, Bordeaux Blanc

Bread and cultured butter
2016 Gapsted Hidden Story Pinot Grigio, Northern Vic

Marron, mushroom and koji
2017 Angove Organic Rose, McLaren Vale SA

Mark Eather line caught bar cod, smoked spanner crab and beach herbs
2016 Princess Butterfly Pinot Noir, Yea Valley Vic

David Blackmore Wagyu beef, fermented potato and wild garlic
2015 Shady Lane Shiraz, Grampians Vic

Roasted Marshmallows
Macadamia lamington
2016 Mars Needs Moscato, Riverland SA

Smoked coffee and white chocolate
Chocolate and river mint
Marinated pear and native thyme
Gumnut

VUE EVENTS