

# HOSTED BY JESSICA MCLEISH FROM MCLEISH ESTATE 190.0 PP

# Exclusive events - 01/04/25 and 08/04/25

Menu by Urban Restaurant & Wine Bar Chef – Darcy Glassock

### On Arrival

Grilled scallop -

Champagne pea purée, café de Paris, crispy prosciutto NV MCLEISH ESTATE 'CULLODEN' DUKE CUVÉE, CHARDONNAY

## **First**

Goats cheese tart -

Fig marmalade, micro salad 2024 MCLEISH ESTATE, SEMILLON

#### Second

Crab ravioli -

Fish velouté, basil oil

2024 MCLEISH ESTATE 'CHELSEA' SEMILLON / CHARDONNAY

# ? Secret wine ?

#### Main

24 Hour Marinated Lamb Rump -

Purple carrot purée, cucumber & mint salad 2019 MCLEISH ESTATE 'RESERVE' SHIRAZ

#### Dessert

Peach panna cotta -

Apricot coulis, biscotti

2023 MCLEISH ESTATE 'JESSICA'S' BOTRYTIS SEMILLON



As this is prepaid and a special event set menu, we may not be able to cater for any special dietary requirements. Please contact restaurant before any booking is made if specific dietaries are required. Requests made on the day may not be catered for. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

