

WINE &



Dinner

with **YALUMBA**
FAMILY VIGNERONS C. 1849

Amuse-Bouche

Grilled Fremantle octopus skewer with oregano,
lemon & caviar

Paired with Barossa Grenache Rosé

Entrée

Fried paella bomba of cod and crab, served with saffron aioli,
mussel escabeche, morcilla crumble, roasted romesco sauce, herb
salad & extra virgin olive oil

Paired with The Virgilius Viognier

Main Course

Centre-cut Black Angus eye fillet served on truffled spinach with
pommes dauphine, wild mushrooms, red wine jus, seasonal greens
& hollandaise sauce

Paradox Shiraz & The Steeple Shiraz

Dessert

A curated selection of artisan cheeses served with pickled baby
figs, peach and muscatel chutney, crispbreads &
fresh seasonal fruit

Signature & Museum Release Signature

PACIFIC
GOLF CLUB