

WINE DINNER MENU

**TASTING
AUSTRALIA**
Presented by
JOURNEY BEYOND

PARACOMBE



REZZ
ESTD HOTEL 1858

CANAPES ON ARRIVAL

CHICKEN LIVER MOUSSE TARTINES, SAGE & RED ONION MARMALADE

BEETROOT & SA BRIE TIKKI, PINE NUT, TEMPERED GARLIC YOGHURT, BEET DUST N

TUNA TATAKI, TOGARASHI, TORCHED MANDARIN SEGMENTS, TOBIKO

NV Paracombe Plateau Blanc

TASMANIAN SALMON TARTARE, SHIRO SHOYU, AVOCADO, YUZU GEL, SQUID INK TAPIOCA CRISP

2025 Paracombe Red Ruby

2023 Paracombe Reserve Gruner Veltliner

PENFIELD OLIVE FARCE STUFFED CHICKEN ROULADE, HEIRLOOM CARROT TEXTURES, HERB EMULSION

2022 Paracombe Reserve Viognier

2023 Paracombe Vermentino

VENEZIANO COFFEE GLAZED LAMB RACK, PORCINI & TRUFFLE POLENTA, AGED BALSAMIC FIG

2018 Paracombe Caretaker Cabernet

Mystery Wine

PEACH MELBA PARFAIT, CINNAMON OPALINE, CITRUS MERINGUE DROPS N

2015 Paracombe Somerville Shiraz

|N| Nuts

Please Note: menu subject to change without prior notice. We are unable to oblige with any changes to this menu.