

TASTE OF TOLPUDDLE MENU

HOSTED BY LISA CHAMBERS



RECEPTION CANAPÉS

South Australian oysters, cucumber & white soy, Elder flower granita, seagrapes (GF0)

Paired with House champagne

FIRST COURSE

Typhoon shelter Abrolhos island scallops, wakame butter

Paired with Tolpuddle Chardonnay 2024

100ml pour with top up

SECOND COURSE

Hoisin glazed salmon, charred leek, wasabi peas, pickled mushrooms, puffed black rice (GF0)

Paired with Tolpuddle Chardonnay 2019

100ml pour with top up

THIRD COURSE

7 days dry aged duck, Lavendar honey glazed, duck fat potato pave, spinach namul, umeshu jus (GF, DF0)

*Paired with Tolpuddle Pinot Noir 2024 and
Tolpuddle Pinot Noir 2018*

100ml pour with top up

DESSERT

Kaffir lime leaves & coconut crème brulee, coconut sable, toasted rice ice cream (GF0)

GF - Gluten free | GF0 - Gluten free option | DF0 - Dairy free option

N - Contains nuts