

folly

DINNER AT FOLLY
BY ACCLAIMED CHEF
jed gerrard

CANAPÉS

Albany rock oyster, frozen champagne mignonette

Crispy seaweed rice, cured pink snapper, yuzu kosho

Honey dew melon, goats curd, shiso

WINE PAIRING

Pemberley of Pemberton Prosecco, Pemberton OR

Millbrook Regional Rosé, Jarrahdale

4 COURSE MENU

Abrolhos Island scallops, avocado, daikon, smoked bonito

Heirloom tomato, stracciatella, yellow chilli, savoury granola

Pardoo wagyu beef, black pepper, white onion, biquinho peppers

Whipped mango cheesecake, coconut, pineapple, kaffir lime

WINE PAIRING

100 Caves Shiraz, Margaret River

100 Caves Sauvignon Blanc, Margaret River

Altus Rise Ascension Chardonnay, Margaret River

French sauterne