


# Langmeil

BAROSSA

## ~ MENU ~

### WELCOME

 Sparkling Shiraz

### AMUSE

Miso cured king salmon, served with pickled daikon, avocado, and topped with a hint of finger lime



2018 Wattle Brae Riesling

### ENTREE

Honey five spice pork belly, carrot, watercress and apple



2010 and 2016 Fifth Wave Grenache

### SORBET



2018 Live Wire Riesling

### MAIN

Lamb tender loin, seasoned with local native pepper, accompanied by a mouth watering pumpkin, rosella, with a taste of saltbush.



2008 and 2016 Jackamans Cabernet Sauvignon

### DESSERT

Flourless chocolate torte, topped with mascarpone in fused with native wattle seed and fresh berries



25yr Old Tawny Port

### CHEESE

King Island seal bay triple cream Brie, quince paste, lavosh



High Road Eden Valley Chardonnay



**IKARA**  
**SAFARI CAMP**