


Langmeil

BAROSSA

~ MENU ~


WELCOME

House made Damper served with Den miso eggplant dip,
pine nut paste and native thyme butter

 Spring Fever Chardonnay


TO START

Grilled Prawn crusted in Dukkah and served with lemon thyme mayo

 2019 Wattle Brae Eden Valley Riesling


NEXT

Hiramasa Kingfish Sashimi, fried leek, fresh chilli with a lime and ponzu sauce

 2019 Live Wire Off Dry Eden Valley Riesling


ENTREE

Smoked kangaroo roti, shredded lettuce & wattle seed caramelized onion

 2018 Rough Diamond Grenache | 2017 Fifth Wave Grenache


MAIN

Wagyu Beef & Blue Fin Tuna, Teriyaki sauce & Yuzu miso & jalapeno salsa

 2009 Orphan Bank Shiraz | 2017 Orphan Bank Shiraz

DESSERT

Crème Brulée, Rose caramel sauce

 25 Year Old Tawny Port

AFTERS

Petit Four - Tea & Coffee



IKARA
SAFARI CAMP