

the  
**MENU**  
PINOT & DUCK DINNER

**CLEAR DUCK CONSUME**

Semolina dumplings & wild mushrooms

*Wine Match: Rosé 2024*

**DUCK & WALNUT RAVIOLI**

fresh seasonal salad greens, single origin walnut oil dressing

*Wine Match: Pinot Noir 2020*

**PEKING DUCK ROLLS**

Crispy fried duck with cucumber & spring onions, plum sauce

*Wine Match: Pinot Noir 2009*

**CONFIT OF DUCK**

Seville orange glaze, braised red cabbage, pomme mousseline

*Wine Match: Sandstorm Reserve Pinot Noir 2015*

**PLUM CLAFOUTIS**

Served with maple syrup & cinnamon cream

*Wine Match: Tickled Pink Late Harvest 2025*

*This menu has been carefully curated and will be served as published. Regrettably we are unable to cater to any special dietary requirements or offer substitutions.*