



Three Blue Ducks x Johansen Wines

MEET THE MAKERS' LUNCH!

SET MENU

NV Sparkling to start

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Murray cod ceviche, lime dressing, quinoa & coconut charcoal cracker, caviar, dill (gf, df)

2021 Pinot Gris

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1000 layers celeriac cake, mussels beurre blanc, citrus peel pangrattato

Comparison of 2021 and 2022 Chardonnay

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Venison tartare, olive brick pastry, sheep sorrel, fried capers (df)

2022 Pinot Noir

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Pan-roasted duck breast, parsnip purée, glazed baby carrots, port jus (gf, df)

2018 Merlot

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Lemon tart, mascarpone, lemon myrtle dust

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: VEGAN ON REQUEST