



Anti-Pasti

Capesante

Poached scallop, pumpkin, nduja, daikon, walnut

Crudo di Hamachi

Lightly cured yellow tail Kingfish, cucumber, avocado, ginger beer jelly

Maiale

Pork Belly and house made cotechino, turnip, apple, Jerusalem artichoke

Insalata

Poached beetroot, house ricotta rolled in pear ash, rocket, burnt honey

Primi

House made pasta

Pappardelle

Beef & pork ragout, onion, and parmesan

Gnocchi

gorgonzola, silverbeet, ricotta salata

Linguine nero

Calamari, roasted garlic, chili, lemon, herbs

Ravioli

Changing daily

Secondi

Manzo

Wood grilled Grass fed sirloin, olive oil crushed potato, red wine sauce

Anatra

Pressed Confit Duck, orange caramel, braised cabbage

Pesce

Pan Roasted snapper, sweet potato, silverbeet ragu

Angello

Roasted Lamb Rump, broccoli, almond, pumpkin

Contorni (\$12)

Potatoes roasted in Duck fat

Rocket, ricotta salata

Sauteed Broccoli, chili, garlic, almonds

2 course \$55

3 course \$65

4 course \$75

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Dolce

Ciollata

Chocolate torte, pears, peanut icecream

Panna cotta

Lemon Myrtle Panna Cotta, pistachio, strawberry curd

Caffe

Coffee Semi freddo, orange, carrot cake

Formagio

Today's Cheese, chutney, toast, dried fruit

2 course \$55
3 course \$65
4 course \$75

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