

SPECIAL EVENT MENU

\$170pp Set Menu with Wine Pairing
Full pre payment is required with booking

ENTREE

Classic Paté en croute
Confit onions, cornichons, salad

2022 Grenache, Aphelion The Confluence, McLaren Vale, SA

Crab and Mayonnaise salad
Zucchini brunoise, avocado, citrus, carrot and green cardamom puree GF/DF

2021 Riesling, Pooley Butchers Hill Coal Valley, TAS

MAINS

Roasted Coral Trout Line caught
Fennel, onion and leek compote, anchovies nantaise sauce, avruga and salmon caviar,
chives oil, herbes GF

2018 Pinot Gris, Domain Schlumberger, Alsace, FR

Black Angus Beef Tenderloin
Truffle mashed potatoes, confit shallots and portobello, beef jus GF

2009 Shiraz, Zitta, Greenock, Barossa, SA

SIDES TO SHARE

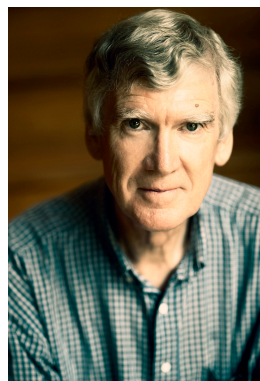
Radicchio, endive salad. Toasted almonds, mustard garlic dressing V/GF/DF
Roasted broccoli, tahini yogurt & pepita V/GF
French fries V/GF

DESSERT OR CHEESE

Vanilla Bean Crème Brûlée
Vanilla tuile, fresh strawberry GF

Royal Faucon brie
Almond, homemade jam, toast

2012 Chateau Roumieu, Sauternes, Bordeaux, FR



ONE NIGHT ONLY EVENT

CELEBRATING DAVID WILLIAMSON

24th JANUARY 2024 from 6 to 9.30pm

We are celebrating Australia's most prolific playwright David Williamson at our next Beckett's ONE NIGHT ONLY event. David will be joined by some of his favourite actors performing a 25 minute vignette from his major works in Beckett's secret wine cellar. Join us for another intimate night celebrating the performing arts and good food.

