FARM TO TABLE DINNER EXPERIENCE

Canapés

Smoked trout and potato rosti with crème fraîche Paired with Farm to Table Sauvignon Blanc

First Course

Roasted sweet potato with caramelised onion, goat's cheese and candied pecan Paired with Fieldsong White Field Blend

Shredded roast chicken, orange and fennel salad Paired with Farm to Table Chardonnay

Second Course

Stuffed pork tenderloin with mushroom, Gruyère and spinach Paired with Farm to Table Pinot Noir

Slow cooked goat caldereta with carrots, potato and peas Paired with Farm to Table Sangiovese

Third Course

Roasted lamb leg with garlic, rosemary and honey Paired with Farm to Table Shiraz

Whole grilled and carved eye fillet with bourguignon sauce Paired with Farm to Table Cabernet Sauvignon

Sides

Farm greens

Dessert

Sticky toffee prune pudding
Paired with Fieldsong Red Field Blend





Joining is easy. Simply scan the QR Code, fill in your name, phone number, and email, and we'll take care of the rest.

