WOOING TREE

AMUSE BOUCHE

Wine match recommendation: Blondie & Co bubbles $18

STARTERS

WALDORF SALAD WITH SMOKED SALMON

Apple, celeriac & walnut salad
Wine match recommendation: Blondie 2025 $15

OR

CHICKEN VOL AU VENT

Creamy chicken ragout in crisp puff pastry case
Wine match recommendation: Gewurtz 2022 $16

MAINS

PORK SAUSAGES

with sauerkraut, kartoffelknodel (potato dumplings) & dark beer sauce
Wine match recommendation: Pinot Gris 2025 $16

OR

SLOW COOKED LAMB SHOULDER JÄGER ART

with wild mushroom sauce, braised red cabbage & homemade Spätzle
Wine match recommendation: Pinot Noir 2020 $22

DESSERTS

APFEL MAULTASCHEN

Apple turnovers, baked in cinnamon cream served warm with vanilla ice cream
Wine match recommendation: 1401 Late Harvest Gewurztraminer 2023 $18

OR

BLACK FOREST GATEAUX

Dark chocolate sponge macerated with Kirsch schnapps, cherries and cream
Wine match recommendation: Tickled Pink Late Harvest 2025 $18

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.