



@the.fireplacrestaurant

Hewitson Wine Dinner

\$199pp inc wine pairing

FIRST COURSE

SMOKED BUFFALO MOZZARELLA (V) (GF)

Pumpkin Carpaccio, shaved fennel,
grilled baba ghanoush, oregano

Paired with | Gun Metal Riesling 2013/2022

SECOND COURSE

KING PRAWN SALAD

Panzanella salad, Heirloom tomato, sherry vinegar pickled
red onions, fennel and saffron dressing

Paired with | Belle Ville Rose 2022

THIRD COURSE

CHARRED FIELD MUSHROOMS (V) (GF)

Woodside goats curd, garden leaves and
roasted macadamia nuts

Paired with | Miss Harry GSM 2023

FOURTH COURSE

300G BLACK ANGUS SCOTCH FILLET

Served with broccolini, braised shallots and
Red wine Jus

Paired with | Old Garden Mourvedre 2021

FIFTH COURSE

WOOMBYNE TRIPLE CREAM BRIE

Served with Lavosh, crackers, fruit, quince paste

Paired with | Barrel 1853 Shiraz Mourvedre 2021

Important Allergen Statement:

The inclusion or omission of dietary indicators does not guarantee the absence of all allergens.
Please consult with waitstaff regarding your dietary requirements.