

Scandinavian

DEGUSTATION FRIDAY 25TH MAY | \$65 PP | WINE MATCHING \$25 PP

Starters

Baked Brie with grated Black Truffle and brandy served with Finnish Rye bread and Swedish mix seed crackers (knakebrod).

Beetroot and Gin cured Salmon served with pickled cucumber.

Spiced Apple Swedish Meatballs
Tender savoury-sweet beef and pork Meatballs caramelised with apple butter, honey and cayenne pepper served with cranberry jam.

WINE: Driftwood Oceania Sparkling Brut

Entree

Swedish potato pancakes served with caviar and lemon creme fraiche
Beetroot and Almond fritters served with a horseradish Dill yogurt sauce.

WINE: Driftwood The Collection Chardonnay 2016

Mains

Lemon glazed Barramundi with a garlic panko, served with a Danish Cabbage salad of green peas, radish and maple candied bacon drizzled with a tangy honey mustard vinaigrette.

WINE: Driftwood The Collection Classic White Semillon Sauvignon Blanc 2017

Finnish twice cooked fresh roasted Pork Belly with pickled mushroom and leek served with a Baby potato and caramelised fennel salad coated with a creamy lemon, Yogurt and honey dressing along with capers and fresh chopped dill.

WINE: Driftwood The Collection Cabernet Merlot 2015

Dessert

(Kladdkaffa) Swedish Sticky Chocolate Cake with Strawberry & Elderflower ice cream.
One of Sweden's most beloved desserts is every chocolate lover's dream come true.
Swedes love homemade Elderflower syrup combined with deep red strawberries for unique and creamy ice cream.

WINE: Driftwood Oceania Australian Tawny

