



fallow

Friday, 24th SEPTEMBER 2025

Menu

TO START

Grilled focaccia, EVOO + aged balsamic (df,v)

Spanish jamon, house pickles (gf, df)

Zucchini fritters, goats cheese, smoked chilli salsa (gf, v)

Baked Shark Bay scallop, leek fondue, crispy prosciutto pangrattato

Wine:

TO FOLLOW

Chateaubriand, port jus (gf, df)

Fallow fries, berber, ranch (gf)

Wood roasted broccolini, tahini ajo blanco, smoked almond dukha (vg,n)

Wine

TO FINISH

Skillet sticky date pudding, salted caramel, vanilla ice cream Wine

please note: this is a sample menu and may change before our event

Please advise of alternative dietary requirements prior to event.