



SEE SAW



See Saw Winery Orange and Morso Events Wine Dinner

Canape

Corn chip with avocado mousse, pickled cucumber, dill
2018 Prosecco

1st Course

Miso grilled tiger prawn "popsicle"
2018 Rosé

2nd Course

Tostilla with cured salmon, white bean puree, toasted sesame, macerated chilli
and soy gel
2015 Chardonnay

3rd Course

Lamb backstrap, skordalia and pickled baby onions
2016 Pinot Noir

4th Course

Rare grilled hanger steak with "burnt potato" and red wine jus
2013 Shiraz Mourvedre

Palate Cleanser

Ruby grapefruit sorbet with mint
No wine

Dessert

'M-oreo', white choc mousse, raspberry gel, milk skin, biscuit soil
Wine to be confirmed

Friday 21st September 2018
6.30pm for 7.00pm start
\$110.00 per head - limited seats