

### SEARED SEA SCALLOP <sup>GF</sup>

Burnt honey and lavender, finger lime tonic foam  
*Wolf Lane Tropical Gin, lavender syrup and lime juice, topped with soda water, garnished with fresh lavender*



### CURED NORTH QUEENSLAND KINGFISH <sup>GF, DF</sup>

Radish gel, grapefruit, fennel, coconut yoghurt dressing  
*Prosecco and Wolf Lane Grapefruit Aperitif garnish with fresh grapefruit peel and segments, topped with soda*



### BUSH LEMON SORBET, WOLF LANE TROPICAL GIN



### WAGYU BEEF FILLET WELLINGTON

Coffee carrot emulsion, forest mushroom ragout,  
Gallo cracked pepper fondue  
*Kraken rum, Wolf Lane Coffee Liqueur and Martini Rosso, garnished with cracked pepper and fresh flowers*



### MACADAMIA & COFFEE

French gavotte croustillant, coffee cream, macadamia praline,  
butterscotch emulsion  
*Wolf Lane Coffee Liqueur, Glayva Scotch and topped with whipped cream, garnished with burnt orange wedges and cocoa powder*



Take home hand crafted chocolates with Davidson plum centers

*GF: Gluten Free DF: Dairy Free  
Please advise our team of any dietary requirements.*



TAMARIND



WOLF LANE  
DISTILLERY

# 5 COURSE DEGUSTATION DINNER

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PAIRED WITH WOLF LANE DISTILLERY COCKTAILS

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