

ZEMA WINE DINNER KINGSLEYS STEAKHOUSE 2018

1ST CANAPE:

KANGAROO TARTARE, GOAST CURD, VANILLA OLIVE OIL, HORSERADISH CROSTINI

2ND CANAPE:

OXTAIL CONSOMME, TRUFFLE & PARMESAN TOAST

ENTRÉE:

SLOW COOKED DUCK EGG, PROSCUITTO, SPICED TOMATO RELISH, WALNUT BREAD SERVED IN A MARTINI GLASS

MAIN COURSE:

JACKS CREEK MBS 3+ FLANK STEAK, CARROT PUREE, ROAST DUTCH CARROTS & SALSA VERDE

SIDE:

BABY GEM LETTUCE, HEIRLOOM TOMATOES, CHAMPAGNE DRESSING

DESSERT:

CHOCOLATE MOUSSE, TONKA BEAN CUSTARD, RASPBERRY SORBET