



Mash Beer Dinner Degustation

On arrival

Goats Cheese (*Hearne Hill*), Honey (*Swan Valley*), Roasted Organic Pumpkin (*Muchea*)
Crostini

1st Courses-Marron 3 ways (*Mangimup*)

Mesquite & Apple wood smoked marron; citrus & poppy seed Aioli- Mex
Steamed Marron-Coconut, Coriander, Lime- Red Ale
Marron Kiev, Wild Rocket, Lemon, Ginger, Chilli Cream- Pale

Palette Cleanser- Lemon & Haze sorbet

2nd Courses- Bio Dynamic Berkshiremix Pork (*Muchea*)

Slow roasted Pork Belly, House made chorizo, beetroot & Sweet Potato Relish- Bunbury
Blonde
Thai spiced Confit Pork Shoulder, Green Tea Noodles, Apple compote- Honey Pils
Seared Pork Lion Medallion, Honey Pils poached pear, Blue cheese Mustard Cream- Haze

Palette Cleanser- Tomato & Red light consume

3rd Courses Free Range Beef 3 ways (*Avon*)

Carpaccio Beef, Ponzu, Pickled Ginger- Strong Ale
Beef Olive- semi dried roma tomato, organic Broccoli puree- Black
Baby Beef Wellington, Forest Mushrooms, cabernet jus- Winter Stout

Dessert

Duo of Black Beer & Honey Pils Gelatti, Vanilla Wafer, Chocolate Wafer

