

Penfolds

DINNER ASIA



THE PENFOLDS BIN 407 OYSTER AND TENDERLOIN DINNER

Minimum 48 hours advance booking

3 COURSE

ENTREE

Australian Coast Oysters with lemon (Half Dozen)

Accompanied by freshly baked bread roll and premium Australian butter

MAIN

Australian Premium Grade Riverina Beef Tenderloin

served with Potato Rosti, Garden Vegetables and a Barossa Red Wine Jus

DESSERT

Chocolate Raspberry Coconut Pebble

served with raspberry sauce

TO DRINK

+ Penfolds Bin 407 Cabernet Sauvignon - one 125ml Glass

+ Includes Tea

+ Beverages available for purchase

Sample menu and subject to change. This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.