



MOLLYDOOKER WINE DINNER 2023

RECEPTION

BRAISED MUSHROOM TART | GOAT CHEESE | FINES HERBES

MIYAZAKI SAUSAGE | KEWPIE | JAPANESE PICKLE

AGED CHEDDAR & PROSCIUTTO BITES

MOLLYDOOKER THE BOXER SHIRAZ 2020

FIRST COURSE

COQUILLE ST JACQUES

seared scallop | duxelles | velouté | gruyère

MOLLYDOOKER THE VIOLINIST VERDELHO 2021

SECOND COURSE

GRILLED LAMB CHOP

cannellini bean purée | old fashioned demi-glace

PULLED PORK FILET

maple smoked bacon | baked scarlet beans | savory tuile

MOLLYDOOKER BLUE EYED BOY SHIRAZ 2020

MOLLYDOOKER CARNIVAL OF LOVE SHIRAZ 2021

THIRD COURSE

BEEF WELLINGTON

chateaubriand | mushroom pâté | pickled ramp | foie gras beurre rouge

BEEF TARTARE

toasted sourdough | bone marrow

MOLLYDOOKER THE MAITRE D' CABERNET SAUVIGNON 2021

MOLLYDOOKER GIGGLEPOT CABERNET SAUVIGNON 2020

DESSERT

BLACKBERRY & DARK CHOCOLATE TART

caramelized croissant | balsamic berry coulis

MOLLYDOOKER MISS MOLLY SPARKLING SHIRAZ 2017

