

As a working vineyard, autumn & winter is when we wait with heightened anticipation of our new Chardonnay and Pinot Noir vintage here at Lancemore Lindenderry Red Hill.

After the frantic activity of harvest, the almost bare vines rest peacefully, and the onset of cold weather triggers a period of dormancy for grapevines. Little or no energy is expended during winter ahead of the long growing season ahead.

Our menu addresses questions of provenance, health and humanity. More so, we look not to follow convention, but rather to explore local stories and engage with you on a culinary journey.

Your host, Julian Morgan and his team are excited to welcome you into The Dining Room to the celebrate Mother's Day 2024 to celebrate a superwoman who needs no further introduction. We invite you to relax, expend as little energy as possible and take in the warmth of our food, our beverage, and our hospitality.

James Perkins
General Manager

MOTHER'S DAY 2024

Sourdough with Cape Schanck olive oil, cultured butter

Entrée

Confit King Ora salmon, leek, Granny Smith apple, watercress, Red Hill truffle

Abrolhos island scallops, seaweed potato, wild garlic, parsley, Joselito ham

Roast quail, sweetcorn, mushroom, warrigal greens

Smoked cheese ravioli, beetroot, sun flour seed pesto, walnut, 'PX' sherry vinegar

Main

Coq au vin, butter poached chicken breast, red wine braised leg, onion, mushroom, leek

Lamb loin, ragout, peas, shallot tart, goats' cheese, mint

Pan fried John Dory, eggplant, zucchini, herb sauce

Root vegetable risotto, parmesan crisp

Dessert

Jersey cream, apple, quince, granola

Local Red Bark honey, ginger cream, lavender, salted yoghurt ice-cream

Chocolate delice, pear, prune, Armagnac

Lindenderry cheese selection