

The
ELFORD

FRINGE WORLD

FESTIVAL 2023

Entrée (Shared)

Mozzarella Arancini

Tomato Sugo, Shaved Ricotta, Olive Crumb

Crispy Chilli Squid

Carrot, Zucchini, Daikon, Papaya, Mint, Coriander, Nouc Cham, Peanuts *gf df*

Lamb Koftas

Mint Yoghurt, Hazelnut Dukkha *gf*

Main (Choice)

Pan Fried Barramundi

Corn Puree, Pico De Gallo, Pickled Red Onion, Kikones, Coriander *gf dfo*

250g Stirling Ranges Rump Steak

Chips, Rocket, Shallot, Radish, Peppercorn Sauce, Mustard

Herb & Ricotta Gnocchi

Bookara Goats Curd, Truffle, Mushroom, Kale, Smoked Almonds

The
ELFORD

FRINGE WORLD

FESTIVAL 2023

Entrée

2021 Castelli Estate Chardonnay, Pemberton, WA

Generous aromatics of white peach, citrus and nougat with gunflint nuances. Interwoven oak provides lifted nutty and spicy tones. Its structure is typical of the region: a balance of rich flavour with an intensely textural, taut mid palate, fine acidity and exceptional length.

Main

2018 Castelli Estate Cabernet Sauvignon, Frankland River, WA

Classic Cabernet aromas of currants with some overlaid mocha and dark chocolate nuances. Medium to full bodied and the fine layered tannins form a solid core, perfectly balanced with the fruit flavour and oak.

Dessert (Choice)

Espresso Martini

Ketal One Vodka, Mr Blacks Coffee, Butterscotch, Vanilla, Espresso

House Old Fashioned

Starward Two Fold, Brown Sugar, Bitters

Negroni

Tanqueray Gin, Campari, Sweet Vermouth