

First Course

Seared Scallops, miso mayo, saffron vinaigrette paired with Pagan Cider's Sparkling Apple Cider

Second Course

Slow-cooked pork belly with cider-braised fennel and savoury caramel paired with Pagan Cider's Pear Cider

Third Course

Blue cheese souffle with pickled apple paired with Pagan Cider's Quince Cider

Fourth Course

Braised wallaby with celeriac and truffle paired with Pagan Cider's Cherry Cider

Fifth Course

Beet-cured rainbow trout gravlax with sour cream and caperberries paired with Pagan Cider's Hard Apple Cider

Sixth Course

Semifreddo with earl grey tea, pistachio and clove crumb, muscat paired with Pagan Cider's Blueberry Cider