

# *Fire* 6 November *Night*

## ON THE TABLE

Estate sourdough, hangop, olive oil, Garden Café pickles,  
estate charcuterie, olives & nuts

## MAINS

British White rump & slow braised spiced brisket,  
rosemary parmentier potatoes, seasonal veg

Chimichurri *or* peppercorn sauce

*or*

Estate squash, glasshouse tomatoes, whipped tahini, campfire toast

## DESSERT

Parsnip pudding, bonfire toffee gelato

Baked pears, milk gelato, quinoa crumble, toffee sauce