



GRAND FEASTING WEEKEND MENU

A FEASTING MENU FOR FOUR ~ \$55PP

ON ARRIVAL

Artisanal Sourdough with “Mt Zero” extra virgin olive oil

SHARED ENTREE

Crispy fried ‘**Port Phillip Bay**’ Calamari with wild rocket, roasted garlic aioli and lemon

Sizzling ‘**Spencer Gulf**’ Prawns with garlic, chilli, parsley and French baguette

Steamed ‘**Portarlington**’ Mussels with bay, white wine, cream and garlic

SHARED MAIN

‘**Darling Downs**’ Wagyu Scotch fillet MS 7+

or

‘**Great Southern**’ Rib Eye

Served with rocket, pear and parmesan salad, fries with aioli and charred corn cobbettes with aioli, parmesan and paprika

Wine

Double Barrell Barossa Shiraz '16, Barossa Valley, SA ~ \$55

Penfolds Bin 28 Kalamina '16, Barossa Valley, SA ~ \$79

Penfolds ‘Koonunga Hill’ 76 Shiraz Cabernet '17, Multi Regional, SA ~ \$58

Penfolds Bin 389 Cabernet Shiraz '16, Multi Regional, SA ~ \$162

JACOB'S CREEK
DOUBLE BARREL
SINGLE VINEYARD



meatmarketsouthwharf.com.au

(gf) - gluten free | (v) - vegetarian | (vgo) - vegan option available | 15% surcharge on public holidays