



World Gin Day Dinner

Hosted by The Martini Whisperer *Philip A. Jones*

Special guest Max McHenry, McHenry Distillery (Tasmania)

Menu

Head Chef *Steven Sweeny*

Prologue

Potato & leek tartlet, parmesan cheese (V) (GFR)
Sweet potato & Angus beef tartare, pink peppercorn aioli (GF)

Cocktail: Dry Martini (served with lemon) or Dirty Martini (served with olives)

Chapter One

Gin & dill cured ocean trout, lemon Crème fraîche, apple & fennel salad, dark rye bread (GFR)

or

Pickled beetroot, apple & fennel salad, lemon crème fraiche, dark rye bread (V) (GFR)

Chapter Two

Chicken velouté, fresh black truffles, brioche, toasted pine nuts

or

Black bean tofu, fried chickpeas, nori & carrot slaw (V) (GF)

Cocktail: Negroni Blanc, Navy Strength Gin

Chapter Three

Wagu beef sirloin steak, braised oxtail cigar, potato fondant, black pepper corn jus (GFR)

or

Mixed mushroom stroganoff, brown rice (V) (GF)

Cocktail: The Kingston, Barrel Aged Gin

Epilogue

Caramel parfait, dulce de leche, dark chocolate mousse, salted peanuts, hazelnut dacquoise (GFR)

Cocktail: Sloe Gin (served neat)