

## Rangers Valley wagyu tasting menu

### To start

artisan sourdough with dukkha and Yarra Valley extra virgin olive oil (DF)   

### First course

**Far North Queensland tiger prawns (GF)**   

Mareeba black garlic, wagyu tallow butter

*paired with 2020 Tonic Chardonnay, Yarra Valley, VIC*

### Second course

**Wagyu rump cap MB5+**   

panko-crumbed croquettes filled with thinly sliced wagyu rump cap, creamy mash, caramelised onion, truffles, baby salad with herb mayonnaise

*paired with 2017 Saint & Scholar Honour Roll 'Soapbox' Pinot Noir, Adelaide Hills, SA*

### Third course

**Wagyu tenderloin MB5+ (GF)**   

150g tenderloin with egg yolk gel, furikake matchstick fries, confit butternut squash, red wine jus

*paired with 2019 Yalumba 'The Cigar' Cabernet Sauvignon, Coonawarra, SA*

### Fourth course

**Dragon fruit and lime sorbet (GF)(DF)**   

with wagyu tallow, brown sugar, ginger granita

*paired with CC's Aperitivo*

### Fifth course

**Vanilla bean cheesecake**   

wagyu infused salted caramel sauce, strawberry and balsamic gel, macadamia glass

*paired with Ramos Pinto 'Adriano' 8yo Port*

