Chateau Lagrange Wine Dinner

Friday, 27 November 2026

Welcome drink at 7:00pm and follow by dinner

$1,438 per Member | $1,488 per Member's Guest

Amuse Bouche

Shredded Crab on Toast

egg yolk, lemon, lime

Panisse

crispy kale, eggplant purée

Henriot Brut Souverain Nv

Frist Course

Beetroot Tartar and Smoked Salmon Salad

avocado, raspberries, frisee

Les Arums de Lagrange Blanc, Bordeaux 2019

Second Course

Pan Seared Foie Gras

milk sourdough, nashi pears, pear gel

Les Fiefs de Lagrange, St Julien 2016

Third Course

Roast Smoked Lamb Rack

couscous, toasted walnuts, dried fruits, rosemary jus

Château Lagrange, 3eme Cru Classe, St Julien 2016

Château Lagrange, 3eme Cru Classe, St Julien 2015

Main Course

Charred Grilled Sirloin

roasted assorted capsicum, fondant potato, peppercorn jus

Château Lagrange, 3eme Cru Classe, St Julien 2009

Dessert

Baked Apricot Filo

vanilla ice cream, custard sauce

Coffee or Tea

RESTAURANT