



S.C. PANNELL
WINEMAKER

6 PM FRIDAY OCTOBER 23

Wine Dinner

5 COURSE MENU,
PAIRED WITH S.C. PANNELL WINES
LIVE ENTERTAINMENT
LINCOLN BALLROOM

TICKETS \$120+BF
PORTLINCOLNHOTEL.COM.AU



PORT LINCOLN
HOTEL

CANAPE

mooka oyster, citrus beurre blanc, salmon roe
sesame crusted sashimi of kingfish, cucumber
and seaweed salad, kewpie

SC Pannell Sauvignon Blanc

FIRST COURSE

PAN SEARED SCALLOPS

lemongrass infused pumpkin puree, chilli jam

S.C. Pannell Pinot Grigio

SECOND COURSE

VANILLA AND HONEY SCENTED DUCK BREAST

poached pear, pickled beet, candied walnut

S.C. Pannell Arido Rose

THIRD COURSE

17 HOUR CONFIT PORK BELLY

cannellini bean and chorizo cassoulet, fried kale, crackling

S.C. Pannell Tempranillo Touriga

FOURTH COURSE

RAS EL HANOUT LAMB RACK

braised shank parcel, charred eggplant mutabel, jus

S.C. Pannell Dead End Tempranillo

FIFTH COURSE

TEXTURES OF DARK CHOCOLATE

chilli chocolate sponge, dark chocolate cremeux,
soil, raspberry

S.C. Pannell Field Street Shiraz



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