

# GASCOYNE FOOD FESTIVAL

## 2026 - THE PLANTATION FEAST

### SERVED ON ARRIVAL

Caprese Bite

Fresh tomato, basil, burrata and balsamic reduction (GFO, DFO, NF)

Smoked Spanish Mackerel Tart

Smoked Spanish Mackerel with custard apple relish (GFO, NF, DFO)

### ENTREE

Whalebone Lighthouse Lager Bread Dip (NF, DFO)

Seared Gascoyne Prawns

with a Mango and charred sweet corn salsa (GF, DF, NF)

Whipped Goat's Cheese & Fig

Roasted walnuts, pomegranate balsamic, fresh herbs and cassava crackers (GF, NFO)

*Beverage Pairing: Di Latte Estate Amico Prosecco*

### MAINS

Slow-Cooked Lamb Shoulder

Cuban oregano chimichurri (GF, DF, NF)

*Beverage Pairing: Di Latte Estate Amico 2022 Cabernet Sauvignon*

Baked Pink Snapper

Lemon and potato (GF, NF, DFO)

*Beverage Pairing: Di Latte Estate Amico 2024 Chardonnay*

### SHARED SEASONAL SIDES

Petition Roast Pumpkin (GF, NF, DFO)

Grilled White Asparagus

Herb pangrattato and béarnaise (GFO, DFO, NF)

### DESSERT

Black Sapote Caramel Banoffee Pie

Mango White Velvet Cake

*Beverage Pairing: Di Latte Estate Amico 2025 Rosé*