



T O R B R E C K

BAROSSA VALLEY

MELBOURNE RUNRIG RELEASE DINNER

\$380pp

CUMULUS

18th June 2026

Arrival

Spanner crab, fried bread, Espelette pepper
Yarra Valley salmon roe tartlet

CHAMPAGNE FOREST-MARIE BRUT TRADITION

Amuse

Smoked ocean trout rilette, caperberries, witlof

2024 THE STEADING BLANC

Entree

Northern Rivers duck breast, castelfranco, blackberry salad

2023 HILLSIDE VINEYARD GRENACHE

& 2023 LES AMIS GRENACHE

Main

O'Connor porterhouse, oyster
mushrooms, soubise, Bordelaise sauce
served with

Pink fir potatoes, garlic butter
Organic farm leaves, sherry vinaigrette

2017 RUNRIG & 2023 RUNRIG

Cheese

Comté 18 month reserve, lavosh, quince

2017 THE FACTOR

Petit four

Torbreck Chocolate

THE BOTHIE - FORTIFIED

MENU SUBJECT TO CHANGE