



**WOOLSHED**  
RESTAURANT

# LAMB TASTING DINNER

## **FIRST COURSE**

Garlic & herb pappardelle w/ seared lamb rump & balsamic cherry tomatoes

## **SECOND COURSE**

Herb crusted lamb cutlet on pearl couscous w/ charred eggplant puree, roast capsicum, pickled cucumber & red wine jus

## **THIRD COURSE**

6 hour slow braised pressed lamb shank wrapped in prosciutto w/ sweet potato mash, chipotle demi glace and broccolini

## **FOURTH COURSE**

Chocolate Tart w/ rose sugar, double cream & hazelnut tuile

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