



# PAXTON WINE DINNER

WEDNESDAY 2<sup>ND</sup> SEPTEMBER

**Mailly Grand Cru Brut Reserve Champagne – NV**

## **Poke Cup**

Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup on a pillow of goat cheese with yuzu jam and honeyed lotus root

**Queen of the Hive Pinot Grigio 2025 - Paxton Rose 2025**

## **Flamingo No.1 Special**

Crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

**Paxton NOW Chardonnay - 2024**

## **Miso Citrus Lobster Salad**

Baby lobster from Belize cooked with white wine, miso citrus with a squeeze of fresh orange, served over shredded lettuce hearts with fresh tomato, cucumber, radish, and shoyu dressing

**Mystery Wine Game**

## **Yuzu Sorbet Palate Cleanser**

Aromatic yuzu lemon sorbet to cleanse the palate

**Paxton Sangiovese 2024 – Paxton Grenache 2025**

## **Veal Maki**

Thinly sliced Australian milk veal topside, rolled with seasoned spinach and seared leek, then basted in a traditional Japanese Tare sauce of soy, mirin, onion, garlic and sesame oil

**Paxton Jones Block Shiraz 2023 – Paxton Elizabeth Jean Shiraz 2022**

## **Australian Full-blood Wagyu Sirloin AA9+**

Full-blood Australian Wagyu AA5+ sirloin (approx 150gm) sizzled on the teppan, served with asparagus and mushrooms

**Château de La Jaubertie Cuvée Mirabelle Monbazillac 2022**

## **Crêpe Suzette**

Our teppanyaki take on a traditional French dessert, with beer crêpe, orange caramel sauce, and an orange segment, flambéed with Cointreau and served with vanilla bean ice cream

**6.30PM ARRIVAL | 6.45 GUESTS SEATED | \$185 PER PERSON**

*Please notify restaurant in advance of any dietary requirements*



**PAXTON**  
McLAREN VALE