



WALKERS ARMS
EVENTS CENTRE

The Distillers Edition

DINNER MENU

Thursday July 11

\$99 per person | 6.30pm arrival | 7pm start

DISTILLERS EDITION

Oban | Talisker | Lagavulin | Cragganmore

COCKTAIL ON ARRIVAL

ENTREE

Harvey Bay half-shell scallops, ginger & lemongrass
butter, glass noodles & caviar

Paired with: Distillers Edition Oban Highland
Single Malt Double Matured in Montilla Fino Cask

MAIN

270-day grain fed black onyx striploin (marble score 3+), truffled c
auliflower purée, slow smoked pancetta crisp & port jus

Paired with: Distillers Edition Talisker Single Malt
Double Matured in Amoroso Cask Wood

DESSERT

Candied yuzu tart, berry compote & edible flowers

Paired with: Distillers Edition Lagavulin Double
Matured in Pedro Ximenez Cask

TO FINISH

Chef's selection of Petit Fours

Paired with: Distillers Edition Cragganmore Double
Matured in Port Wine Cask
