



East Meets West

WINE
DINNER

WEDNESDAY NOVEMBER 24
6.30 FOR 7PM

MENU

COURSE 1

NATURAL OYSTERS,
KACHUMBER, WATERMELON
AMRITSARI FISH, POPPADOM,
MINT, CORIANDER, YOGHURT
CHILLED TOMATO SHORBA,
PANI PURI, PANEER TIKKA

JUNIPER THREE FIELDS SBS 2019

COURSE 2

PRAWN BIRIYANI, CURRY LEAF, BISQUE

JUNIPER CANVAS FIANO 2021

COURSE 3

CHICKEN TIKKA, MAKHANI GRAVY,
BROCCOLINI, CRISPY CHICKEN SKINS,
PUFFED RICE

JUNIPER THREE FIELDS CHARDONNAY 2020

COURSE 4

CONFIT DUCK NAAN,
BUTTERNUT PUMPKIN CHAAT, CASHEW NUTS

JUNIPER THREE FIELDS SHIRAZ 2019

COURSE 5

SLOW COOKED LAMB SHOULDER,
METHI PALAK, SPICED POTATO GNOCCHI, PEAS

*JUNIPER THREE FIELDS
CABERNET SAUVIGNON 2020*

COURSE 6

ROSEWATER FRAMBOISIER,
MINT YOGHURT SORBET,
PISTACHIO CRUMBLE, CHOCOLATE

JUNIPER ESTATE BOTRYTIS RIESLING 2019

\$115 PER PERSON

Punjab[®]

THE TASTE WORTH TRAVELLING FOR[®]



JUNIPER

BOOK ONLINE AT PUNJAB.COM.AU OR CALL 9446 1111

*NORMAL MENU WILL BE AVAILABLE FOR TAKE-AWAYS ONLY AND NOT AVAILABLE FOR DINE IN.
VEGETARIAN AND GLUTEN FREE MENU OPTIONS WILL ALSO BE AVAILABLE UPON REQUEST.