



SCOTTISH WHISKY
TASTING DINNER

MONDAY 15TH AUGUST
VIVACE RESTAURANT
6PM, 85 FORT ST, CBD \$100PP
CHEF – ANOOP SINGH BAJWA
WHISKY SOMMELIER – NIGEL KELLY

**TUSCAN STYLE PORK LOIN,
PUMPKIN CHUTNEY, CAULIFLOWER
PURÉE & ROASTED PISTACHIO
WITH
SINGLE MALT ADELPHI'S PRIVATE
STOCK BLEND 40%
(SPEY & HIGHLANDS)**

**DUCK & MUSHROOM LINGUINE W/
ROASTED ALMONDS & LEMON ZEST
WITH
GLENGLOSSAUGH EVOLUTION 50%
(HIGHLANDS)**

**LAMB RUMP W/ ROASTED
BEETROOT COURGETTE PURÉE,
GOAT CHEESE, DEHYDRATED OLIVE
WITH
ARRAN "THE BODEGA SHERRY
CASK" 55.8%
(HIGHLANDS & THE ISLANDS)**

**BOURBON AND HAZELNUT MOUSSE
W/ DEHYDRATED ORANGE &
CRUMBLE
WITH
DALMORE 12 YEAR 40%
(HIGHLANDS)**