

## **Nanny Goat | The Paddock**

3 July 2026

**Arrival Canapés | 2025 Nanny Goat Vineyard Crossbreed**

*Pacific Oyster, cucumber, jalapeno*

*Wagyu Jam Doughnut, mustard and pickle*

**First Course | 2024 Nanny Goat Single Vineyard Queensberry Chardonnay**

*Wood Fired King Prawn, sweet and sour peppers, crispy garlic oil*

**Second Course | 2023 Nanny Goat Single Vineyard Queensberry Pinot Noir**

*Slow Roasted Oxtail, parsnip, bone marrow*

**Third Course | 2024 Nanny Goat Single Vineyard Bendigo Pinot Noir**

*Wild Mushroom Macaroni, roast chicken butter, smoked lardo*

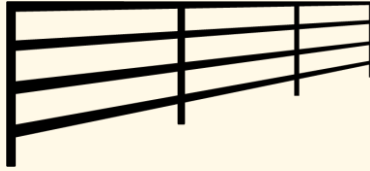
**Fourth Course | 2023 Super Nanny Pinot Noir**

*Wimmerma Duck, red cabbage hoisin, confit leg 'spring roll'*

**Fifth Course | 2024 Nanny Goat Single Vineyard Bendigo Syrah**

*Wood Fired Wagyu Rost Biff, Harry's turnips, kale sauce perigueux*





Hosted at The Paddock Restaurant by the Nanny Goat wine makers, this exclusive wine dinner will feature a thoughtfully curated five-course menu by Executive Chef Josh Childs, designed to complement a selection of Nanny Goat's award-winning Central Otago wines.

