

5th – 6th March 2010

Our menu is designed as a series of 'degustation' or tasting dishes. Please select the number of dishes you would like to enjoy. The dishes are listed so you may enjoy a progression down the menu with or without the wines matched by the glass by our sommelier...

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Chilled *Vichyssoise*, Oscietra & Salmon Caviars, *Beignets Of Hawkesbury Oysters*
Hewitson 'Gun Metal' Riesling 2009, Eden Valley, South Australia

Grilled *Nicoise Style Vegetables, Bocconcini*, Basil, Lemon - Olive Oil Sorbet
Kawarau Estate (Organic) Sauvignon Blanc 2008, Central Otago, New Zealand

Grilled Sea Scallops, Chinese Cabbage, Meaux Mustard, Ginger, *Verjus*
Joseph Drouhin Chablis 2007, Burgundy, France

Steamed Yabbies, Peppered Oxtail *Raviolo*, Smoked *Veloute*
Rosily Vineyard Semillon / Sauvignon Blanc 2009, Margaret River, Western Australia

White Asparagus, Slow Cooked Organic Egg Yolk, Fresh Winter Truffles
Krinklewood (Biodynamic) Chardonnay 2008, Hunter Valley, New South Wales

Sauteed John Dory Fillet, Spaghettoni Pasta, Sort Of Aqua Pazza
Scarborough 'White Label' Semillon 2007, Hunter Valley, New South Wales

Slow Cooked Ocean Trout, Mud Crab & *Kalamata* Olive Fried Rice
Tim Smith Viognier 2009, Adelaide Hills, South Australia

Langoustine *Pastilla*, *Sauteed Veal Sweetbreads*, Spinach – Fennel *Puree*
Sella and Mosca Canonau di Sardegna Riserva 2005, Sardinia, Italy

Confit Duck, Mushroom & Pigs Trotter Pie, Sweet Green Peas
Te Kairanga Pinot Noir 2008, Martinborough, New Zealand

Roast *Castricum* Lamb Rack, *Spanakopita*, Goats Cheese *Fondue*
Yarraloch Cabernets 2005, Yarra Valley, Victoria

Grilled Venison Medallion, Carrot, Chestnut, *Gunciale*, Sauterne
Andrew Thomas 'Two of a kind' Shiraz 2008, Hunter Valley / McLaren Vale, NSW/SA

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Holy Goat 'La Luna' Organic Goats Cheese, Victoria

Raw Milk 'Alpage' Cheese, Thurgau, Switzerland

Roquefort Organic Blue Ewes Milk Cheese, France

Ossau Iraty Sheeps Milk Cheese, Pyrenees, France

Tallegio Washed Rind, Aosta Valley, Northern Italy

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Dark *Amadei* Chocolate Tart, Raspberries, Yoghurt Cream

Slow Baked Stonefruit, *Pithivier*, Cinnamon *Gelato*

Amaretto Parfait, Fresh Figs, Mint

Mango, Strawberry, Champagne Jelly, Liquid Lemon Cheesecake

Dessert Variation On A Theme.....For Two Or More Guests

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Four Courses, including coffee, tea, petit fours \$130.00 or with matched wines \$180.00

Five Courses, including coffee, tea, petit fours \$145.00 or with matched wines \$200.00

Six Courses, including coffee, tea, petit fours \$160.00 or with matched wines \$225.00

Additional Course \$25.00 or with matched wines \$35.00

Please Note That Payment By Mastercard And Visacard Attracts A 2% Surcharge