

SHIRAZ CLUB

Tuesday 23 October 2007

Canapes on arrival

Alfonso/ Gonzales Byass/ Oloroso Seco Palomino

Entrée

'Wagyu tri-tip carpaccio, potato salad with aioli, quail egg, chive tips

White #1: Grant Burge shiraz cabernet sauvignon NV

White #2: Yalumba sangiovese rose 2006 Limited Release (SA)

Main

Twice cooked duckling, bitter greens, orange, muscatels and grappa

Red #1: Port Phillip Estate pinot noir 2005..

Red #2: Richard Hamilton Gumpr's shiraz, 2005, McLaren Vale

Dessert

Pear and rhubarb crumble toasted cinnamon ice cream, crema inglese

Wine: Scion Sweet Durif 2004, Rutherglen - Limited Release

Tea, coffee and biscotti