

SHIRAZ CLUB

Tuesday 28 October 2008

Canapes on arrival – Chef's Selection

*Blue Pyrenees Midnight Cuvee – Chardonnay
Vintage 2001*

Entrée

*ZUCCHINI FLOWERS, crisp fried, filled with marinated feta, baby watercress,
hazelnuts, 30 year old balsamic*

White #1: Starve Dog Lane Chardonnay – Adelaide Hills, 2004

White #2: Petaluma Riesling – Clare Valley, 2003

Main

*ABBACCHIO ALLA ROMANA, wet roasted Meredith suckling lamb with soft
polenta, Parmigiana Reggiano*

Red #1: Port Annie's Lane Copper Trail Shiraz – Clare Valley 2005

Red #2: Don Nicola "Old Vines" Zinfandel – Lecce, Italy 2006

Dessert

*RHUBARB CLAFOUTIS, pear and black pepper crema inglese, toasted cinnamon
gelato*

Wine: Yalumba Botrytis Viognier, Harvested 17th of May 2007

Bottled April 2008

Tea and Coffee