

SHIRAZ CLUB OF VICTORIA – JULY 2008

BARRIO RESTAURANT 77 UPPER HEIDELBERG ROAD, IVANHOE

Proprietors: Henry Honner (chef), Paul Rae (sommelier)

Organizer: Richard Page

MENU

Hors D'Œuvres: Beef tartare on crouton,
Grilled vegetable and marinated goats cheese bruschetta;

with Domaine Chandon Cuvee Riche NV Pinot Noir Chardonnay

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Entrée: Grilled prawns with kipfler potatoes, pancetta, green beans and romesco yoghurt dressing (yoghurt with almonds, roasted red capsicum, spices (smoked paprika, coriander, nutmeg, cinnamon, cumin, garlic and ginger), breadcrumbs, dry sherry and vinegar);

with Richmond Grove limited release Watervale Riesling 2007
Richmond Grove limited release Watervale Riesling 2003

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Main: Roasted poll Hereford porterhouse, sautéed gnocchi, parsley puree and braised oxtail accompaniment, with café de Paris butter (flavoured with cornichons, capers, anchovy, lemon, parsley, chives and shallots);

with Lindeman's St George Coonawarra Cabernet Sauvignon 1992
Penfold's Bin 407 Cabernet Sauvignon 1997

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Dessert: Quince Tart with caramel sauce and vanilla bean ice-cream;

with Miranda Golden Botrytis Riverina Semillon 2005

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Coffee or Tea:

with Rutherglen Liqueur Tokay – this comprises very old All Saints base material freshened up with current release All Saint's "Keep" Liqueur Tokay.