

Shiraz Club

Tuesday 25 August 2009



Menu

Canapés

*En croûte of sauvignon goats brie, caramelized onion & roasted pepper.
Chorizio sausage and eschalot (shallot) tart.*

Sparkling Wine : Brown Brothers NV Brut (King Valley, Vic)

Entrée

Seared scallops, cauliflower puree, mustard fruit & lemon vinaigrette.

Wine # 1 : Puddle Duck Sauvignon Blanc 2004 (Coal Valley, Tas)

Wine # 2 : Hungerford Hill Chardonnay 2008 (Tumbarumba, NSW)

Main

*Poussin (young chicken) braised with saffron, garlic & sherry wine,
baby root vegetables & gramolata of almonds, egg yolk & parsley.*

Wine # 1 : Wild Duck Cabernet Franc 2004 (Warragul, Vic)

Wine # 2 : Roger Hocking's Healesville Shiraz 2006 (Yarra Valley, Vic)

Dessert

*Lime & coconut panna cotta, caramelized mango,
spiced wafer & palm sugar glaze*

*Dessert Wine : Imperial Domain of Hétszölö Tokaj Late Harvest 2006
(Tokaj, North Hungary)*
