

**Shiraz Club  
September Dinner 2009**

**Home Dining Room, 601 Burwood Road, Hawthorn**

***Manager: Glen McLeod; Chef : Jeremy Fritchly***

***Canapes:***

Zucchini and mint fritters  
Seared scallop with taramasalata  
Asparagus veloute

*Ca' del Bosco Franciacorta Cuvee Prestige*

***Entrée:***

Tea-smoked ocean trout with cauliflower puree,  
apple sticks, capers and truffle oil

*W1: 2002 "Hanlin Hill" Petaluma Riesling*

*W2: 2003 Chateau Tahbilk Marsanne*

***Main course:***

Spring lamb rump with parmesan polenta,  
salsa verde, beetroot and confit garlic

*R1: 1997 Wynn's Coonawarra Estate Cabernet Sauvignon*

*R2: 2006 Ciacci Piccolomini d'Aragona - Rosso di Montalcino*

***Dessert:***

Deconstructed cheesecake  
(poached pears, pistachio crumble, goat's cheese parfait)

*2008 La Spinetta "Bricco Quaglia" Moscato d'Asti*

***Coffee and petits fours***