

Food and Wine Matching Dinner

Mediterranean French Menu

Black Olive Tapenade on Mini Toast

Poggiopiano Tuscan IGT Organic Dry White 2008

Pistou Tomato Soup

Gonzalez Byass Fino Sherry

Salad Niçoise Style

Chateau L'Ermitage AOC Costieres de Nimes Blanc 2007

Fillet of Barramundi Provençal Style

Boussa'ada Mittagong Southern Highlands Pinot Noir 2007

Lemon Sorbet

with Gin

Leg of Duck Confit with Sautéed Baby Potatoes and Provençal Style Green Beans

Chateau Paillass Malbec AOC Cahors 2008

Garden Walnut Salad and Lemon Dressing

Yarrowood Tall Tails Yarra Valley Shiraz 2004

French Style Blue Cheese

Chateau L'Ermitage Muscat Blanc Vin Doux Naturel

Vanilla Beans Crème Brulée with Caramelised Pastry Stick

Yarra Valley Sparkling Cuvee NV

Tea and Coffee & House Chocolate

Villa Massa Limoncello/Licor Cuarantay Tre

available dates:

7.30pm 28 May 2010

7.30pm 18 June 2010 (full)

7.30pm 25 June 2010 (new date)

Cost \$75.00 per person (GST and corkage inclusive)

Payment is required at time of booking.



Earn your rewards points with us.
No credit card surcharges.

(background photo is of previous Food and Wine Matching Dinner with different menu set.)