



# JUNE LONG WEEKEND DEGUSTATION 2010

Saturday 12<sup>th</sup>, Sunday 13<sup>th</sup> & Monday the 14<sup>th</sup> of June 2010 at 12.30PM

## Amuse Bouche

Snapper Broth with Ginger Foam & Bonito Flakes  
Kunsei Salmon Tartare & Keta Caviar  
2006 The Wayne Thomas Elevenses Method Champenoise Chardonnay

## The Dry Dam Riesling Flight

Freshly Shucked Streaky Bay Oyster with Grapefruit & Fried Caper Salsa  
Kingfish Ceviche with Apple, Celeriac Salad & Honey Apple Cider Dressing  
2003 & 2008 The Dry Dam Riesling

## The Hermit Crab Flight

Seared Hokkaido Scallop wrapped in Hamlets Pancetta with Cauliflower Puree & Truffle Oil  
2003 & 2008 The Hermit Crab Viognier Marsanne

## The Feral Fox Flight

Vitello Tonato with Bottarga Caper Berries & Caesar Mayonnaise  
2002 & 2008 The Feral Fox Pinot Noir

## Sorbet

Lychee & Lime Sorbet with a Splash of The Broken Fishplate Sauvignon Blanc

## The Sticks & Stones Flight

Local Gulf Prawn & Paulo's Chorizo Paella  
2003 & 2005 The Sticks & Stones Tempranillo Grenache Shiraz

## The Dead Arm Flight

Iberico Jamon with Shaved Pecorino, Wild Figs & Black Olive Grissini  
2000 & 2006 The Dead Arm Shiraz

## Sticky Flight

Poached Quince with The Noble Prankster Zabaglione  
Pear Frangipane Tart with Calvados Crème Fraiche  
2008 The Noble Prankster Chardonnay Semillon  
2008 The Noble Mud Pie Viognier Pinot Gris Marsanne

Coffee, Tea & Petit Fours

\$150.00 per person

Booking Essential: (08) 8329 4848

