

## **degustation**

Amuse bouche

Saute scallops with confit pork cheek schnitzel, sherry vinegar & apple jus

*NV Irvine Brut Royal Sparkling, Eden Valley, SA*

Chicken parfait with peach wine jelly, walnut vinaigrette & grilled brioche

*2009 Patina Riesling, Orange, NSW*

Crispy skinned salmon with eggplant caviar, Mediterranean vegetables, balsamic jus

*2009 Sherwood Estate, Sauvignon blanc, Marlborough, NZ*

Slow cooked lamb shoulder with pea & mint risotto, caramelised garlic puree

*2007 Optimiste Marquis, Mudgee, NSW*

Warm chocolate fondant with raspberry sorbet, beetroot & marjoram

*2007 De Bortoli, Noble One Bortrytis Semillon, Yarra Valley, VIC*

**per person  
with matching wines**

**77  
120**