

France vs. Australia wine lunch

Sunday 24th June

Canapes

Veuve D'Argent Prestige Blanc de Blanc, Burgundy

1st Course

Cofit of ocean trout, Pumpkin puree, celeriac,
boudin noir crumble

Triennes Rose, Provence

Roger & Rufus stone rose, Barossa Valley

2nd Course

Spanner crab soufflé, fennel, watercress,
bisque & pernod foam

Perrin Cotes du Rhone Blanc, Rhone Valley

John Duval Plexsus Marsanne, Roussanne, Viognier, Barossa

3rd Course

Pressed duck, roast garlic & spinach puree,
potato gougeres, raclette cream

Domaine William Fevre Petit Chablis, Chablis

Heggies Vineyard Chardonnay, Eden Valley

4th Course

Roast rump of Milly Hill lamb, smoked mushroom puree, roast
king mushroom, polenta, burnt onion & Brussel sprout leaves

Faiveley Bourgogne Rouge, Burgundy

Brokenwood Pinot Noir, Beechworth

Cheese platter with accompaniments

\$110 per person