

Victorian Regional Banquet

Four courses with three wines \$99 per person.
(Without wine, \$79 p.p.)

Amusé bouche

Japanese inspired Coffin Bay oyster shooter

Entrée: Three tastes to share

Bendigo capretto kibbeh: stuffed with pine nuts, herbs
and Drysdale shev, topped with Shaw River buffalo labneh

Lake Entrance scallop, cauliflower puree

Drysdale haloumi, olive, tomato

Clyde Park (Bannockburn, Vic) 2009 Pinot Gris 150ml

Choose your Main Course

Western Plains boned and rolled rabbit wrapped in bacon with
chestnuts, brussel sprouts and a gewürztraminer cream

or

Hopkins River beef fillet, with Japanese crumb crust, served medium
rare with a bordelaise sauce and parsnip cream

or

Bendigo duck cassoulet: slow cooked duck confit, beans,
chorizo, bacon and tomato.

or

Pan fried Victorian fish fillet, blue swimmer crab ravioli,
pea mousseline and soy butter sauce

Clyde Park (Bannockburn, Vic) 2007 Shiraz 150ml

Clyde Park (Bannockburn, Vic) 2008 Chardonnay (with fish)

The Chef's Plate Dessert

Six wonderful delights to share

Ryméill (Coonawarra, S.A.) June Traminer 2007 100 ml

