

Victorian Regional Banquet

Four courses 79 p.p. (whole table only). With three local wines as listed 108 p.p.
All ingredients where possible are from Regional Victoria

Amusé bouche

A small something to get your taste buds active

Entrée: Three tasters to share

Eel brandade fritters, sichuan pickled cucumber
Duck, ginger and shitake dumplings, soy butter sauce
Haloumi, herb and pine nut katafi, prosciutto, figs.

Clyde Park (Bannockburn, Vic) 2011 Pinot Gris 150ml

Choose your Main Course

Pan fried fish fillet, crisp crumbed cuttlefish,
cauliflower skordalia and Yarra Valley Salmon roe
Shadowfax (Werribee, Vic) 2010 Chardonnay 150ml

or

Bendigo goat kofta, lentils du puy, freekah, mint, barberries,
toasted pine nuts, shev and pomegranate molasses
Clyde Park (Bannockburn, Vic) 2008 Shiraz 150ml

or

Hopkins River beef fillet pan fried and served sliced medium rare,
parmesan and sweet corn polenta, spinach and oyster puree
Clyde Park (Bannockburn, Vic) 2008 Shiraz 150ml

or

Western Plains pork belly, wonton prawn, Thai relish,
pickled daikon, pumpkin and herbs
Brown Magpie (Modewarre, Vic) 2008 Pinot Noir 150ml

A complimentary side salad accompanies your main course

The Chef's Plate

Six wonderful dessert delights to share
Clyde Park (Bannockburn, Vic) 2011 Late Harvest Riesling