

WILD GAME & DUCK WINE LUNCH

with Greg Cooley Wines, Clare Valley SA

SATURDAY 17TH MARCH

11.30am for 12pm

Menu

Appetizer

Wild boar & foie gras pie

2015 'Laura & Shane' Bubbles – Pinot Noir Chardonnay (Blush - dry)

2015 'Dopity Brownhill' Sparkling Shiraz

2015 'Lady Nelson' Sparkling Sauvignon Blanc (Moscato Style - sweet)

Première Assiette - First Course

Pheasant quenelles & new season WA scampi soup with potato fondant

2016 'Valerie Beh' Riesling

2016 'Five Year Old's & Dogs' Rose

Deuxième Assiette - Second Course

Quail & wild rabbit ballotine "Souvarov", parsnip Royale, raisin sauce

2015 'T.D & Winchey' Reserve Chardonnay

2015 'Monica, Macca & Moo' Shiraz

Troisième Assiette - Third Course

Wild duck breast, shiraz & cranberry jus, ceps mushroom & cucumber tartlet

2014 'Monica, Macca & Moo' Reserve Shiraz

Le Dessert- alternate drop

Crème brûlée with Papua-New Guinea vanilla bean & cassonade crispy pastry
Warm Chocolate « Gianduja » fondant, coconut ice cream, salted caramel sauce

'Kalyi & Maura' Ten Year Old Rutherglen Muscat

2012 'The Maximus' Vintage Port

**Wild Duck and Game Wine Lunch 4 courses with 8 matching wines and
supurb entertainment by local opera hero's TENORI \$125 pp**