

## WINTER DEGUSTATION MENU 2010

**Chicken and mushroom broth**

*Henriques & Henriques 10 y.o. Verdelho Madeira Portugal*

**Salad Lyonnaise with Scotch eggs, frisée lettuce,  
crisp pancetta, croutons and gorgonzola**

*Martinborough Vineyards Sauvignon Blanc Martinborough NZ*

**Saffron linguini with sand crab, chilli and chopped parsley**

*Babo Bianco l'Isolano IGT Sicilia Italy*

**Sticky beef short ribs with baby octopus, shitake mushrooms  
grated ginger and green papaya**

*Ten Minutes by Tractor 10X Pinot Noir Mornington Peninsula Vic*

**Red dragon organic ginger beer and finger lime sorbet**

**Byron Bay pork loin with sage and apple tartin, cider and mustard jus**

*Bress N/V Silver Label Harcourt Valley Cider Brut Harcourt Valley Vic*

**Drambuie parfait with honeycomb and cardamom syrup**

*De Bortoli Noble One Botrytis Semillon Riverina NSW*

99 per person or 155 with complementing wines