

Menu

Canapes:	Gougeres, Kataifi Prawns, Honey & Soy Scallops
Amuse Bouche:	Duck & Porcini Capuccino
Appetiser:	Paupiette of King George Whiting, Flathead & Scallop Mousse. Buerre Blanc
Entree:	Pan Seared Quail, Wild Rice, caramelised jus
Main Course:	Beef Cheek in Red Wine, Rustic Potato, steamed Greens
Dessert:	Sparkling Shiraz Poached Pears, Mascapone Cream
Cheese:	d'Affinois Manchego St Agur
	Tea or Coffee

Wine List

Seppelt Show 'Champagne'	96/1	1971
Taittinger Comtes De Champagne		2004
Domaine Louis Moreau Chablis Grand Cru Le Clos		2010
The Wine Society Directors Selection Tasmanian Pinot Noir		2012
Penfolds RWT Shiraz	(en magnum)	1998
Seppelt Dorrien Cabernet Sauvignon	(en magnum)	1988
Seppelt Show Sparkling 'Burgundy'	74/A	1961
Chateau Reynella Vintage Port		1975