

*Gala Reserve Wine Dinner  
21<sup>st</sup> August 2010  
NV Sparkling Chenin Blanc on arrival*



## Amuse

Pickled Oyster – oyster chowder shoot – pickled cucumber tomato pearls  
*2006 Sparkling Pinot Noir Chardonnay*

## Quail

Mushroom & chicken liver mousse, spinach ,puff pastry, micro herb salad, Balsamic sauce  
*2007 Semillon*

## Fish

Atlantic Salmon, Red Emperor, Scallop Newburg, lime butter  
*2004 Verdelho*

## Duck

Szechwan spiced roast duck on noodle roesti , baby bokchoy & sour cherry glaze  
*2009 Reserve Chardonnay*

Sorbet

## Venison

Tournedos, Braised shoulder Bourguignon, Buckwheat polenta, candied red cabbage, macadamia Crumble  
*2004 Berns Reserve*  
*2008 Berns Reserve*

## Cheese

Gorgonzola Panna Cotta, Gazpacho ice, Olive dust caramelised red onion, pear & orange marmalade  
*2008 Frankland Shiraz Reserve*

## Dessert

“Baked Alaska” Gateau, fruit macedoine & raspberry cannelloni  
*NV Liqueur Verdelho*  
*NV Barrel Selection Pedro Ximenez*

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*Mike Price – Executive Chef*  
*Matt Bowness – Senior Winemaker*  
*Music by “Elegance Trio”*