



Elderton Wine Dinner

WEDNESDAY 31ST JULY 2019

\$129pp includes dinner & wines | Bookings Essential

CANAPE

Brioche with beef carpaccio, testun Barolo, celery, walnut pesto

Salted cod & potato croquette

Eden Valley Riesling

PRIMI

Seared sesame & poppy seed crusted tuna served with eggplant puree, pomegranate, pane carasau (Sardinian bread)

Pumpkin & ricotta crepe, burnt butter sage, amaretto crumb

Eden Valley Chardonnary

Granache Shiraz Mourvedre

SECONDI

Polenta taragna (buckwheat polenta) with lamb shoulder, potato, artichoke, onion

Braised duck with quince & chestnuts

Western Ridge Grenache Carignan

Ashmead Cabernet Sauvignon

CONTORNI

Raddichio and fennel salad

DOLCI

Italian cheese served with quince paste, muscatels, pear, walnut, homemade crispy fruit bread

Petite fours

Command Shiraz

Golden Semillon