

truffle dinner – 25th july 2009

canapés

a little white bean soup with sliced winter black truffle
natural clear water bay oyster with wakami
golden trout sashimi, pickled wasabi leaf and soy jelly

jansz premium non vintage cuvee, pipers brook tas

course 1

scallop, quail egg, truffle, lentara grove olive oil

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course 2

southern rock lobster
tortellini, ginger, pine mushrooms, roasted radicchio hearts

2007 pepik chardonnay, relbia tas

course 3

warm blonde rabbit terrine
apple and truffle salad, cumberland sauce, hay ice cream

2007 pirie 'south' pinot noir, tamar valley tas

course 4

venison loin
spiced, white polenta, truffle, wilted black cabbage, jus de cassis

2007 wirra wirra 'church block' cabernet sauvignon shiraz merlot, mclaren vale sa

pre dessert

tapioca, coconut, lime, sherbet, wasabi

dessert

poached quince
winter aromats and truffle infused syrup

2008 two hands 'brilliant disguise' moscato, barossa valley sa