

# *Degustation*

## **Amuse**

NV Larmandier-Bernier Blanc de Blancs 1er Cru,  
Vertus, Champagne

## **Crystal Bay Prawns Ravioli**

2008 Stellenrust '44' Chenin Blanc,  
Stellenbosh, South Africa

## **Foie Gras Mousse**

2007 Domaine Zind – Humbrecht Pinot Gris 'Calcaire',  
Alsace AC, France

## **Seasonal Fish**

2006 Dalwhinnie Estate Chardonnay,  
Pyrenees, Moonambel, Victoria

## **Granité**

## **Summer Style Slow Roasted Lamb**

2006 Julio Bouchon 'Las Mercedes'  
Cabernet Sauvignon & Syrah & Malbec, Maule Valley, Chile

## **Selection of Cheeses**

*(\$10 supplement per person, optional)*

2007 Coates Touriga Nacional Vintage Port,  
Langhorne Creek, South Australia  
*(\$10 Supplement per person, optional)*

## **Pre Dessert**

Pistachio Crème Brûlée  
2006 Michel Torino Estate 'Don David' Late Harvest Torrontés,  
Cafayete Valley, Salta, Argentina

\$110 per person

\$190 per person including Matching Wines

Due to extended number of courses we request that the whole table must order the  
Degustation menu and is only available till 9pm