



## Gourmet Tuesday 19<sup>th</sup> July 2011

<p><b>Gourmet Option 1</b> 4 Courses with Matching wines Valued at \$129. Super Tuesday price \$64.50!</p>	<p><b>Gourmet Option 2</b> 6 Courses with Matching wines Valued at \$149. Super Tuesday price \$74.50!</p>
--	--

### Appetizer

Pan fried scallops, Jerusalem artichoke puree, jus gras  
*Crittenden Estate, Pinocchio, Arneis 2009*

### Entree

*Please select*

Freshly shucked oysters with truffle scrambled eggs  
*Grant Burge, Benchmark, Semillon Sauvignon Blanc 2009*

Olive bread bruschetta, smoked ocean trout, capers and red onion  
*Swings & Roundabouts, Margaret River, Chenin Blanc 2009*

Fried baby calamari and whitebait, smoked chipotle peppers mayonnaise  
*Leeuwin Estate Art Series, Riesling 2009*

### Main

*Please select*

Barbecued swordfish steak, niçoise salad, olive tapenade dressing  
*Corte Giara, Pinot Grigio 2009*

Hand made ricotta gnocchi, fricassee of Moreton Bay bugs, preserved lemon  
*Ninth Island, Tasmania, Pinot Noir 2010*

Clare Valley scotch fillet, slow cooked parsnips, pepper sauce  
*Stella Bella, Margaret River Shiraz 2007*

### Pre dessert

Piña colada sorbet, coconut jelly

### Dessert

*Please select*

Vanilla bean crème brûlée, cinnamon "churros"  
*Stella Bella Pink Muscat 2010*

Passionfruit baked meringue, mango ice cream, vanilla sauce  
*Stella Bella Pink Muscat 2010*

### Cheese

Heidi Gruyere, lavosh and fig chutney  
*Little Fish, Botrytis Semillon 2004*