



TASTE OF THE MURRAY DINNER

Friday 23rd November

FIVE COURSE DÉGUSTATION – RED ROOM

COURSE ONE

Calamari and apple salad, salmon roe, avocado and lemon vinaigrette

Accompanied with Brown Brothers Tamara Ridge Riesling

COURSE TWO

Quail, carrot mash, cherry tomato bombs and wine jus

Accompanied with Brown Brothers Pinot Grigio

COURSE THREE

Beef Tortellini and rich beef broth

Accompanied with Brown Brothers 10 Acres Shiraz

COURSE FOUR

Confit duck marylands, potato, asparagus, citrus glaze and orange segments

Accompanied with Brown Brothers Tamar Ridge Pinot Noir

COURSE FIVE

Brown and berry cheesecake stack and caramel sauce

Accompanied with Brown Brothers Moscato Rosata

Tea, coffee and mints

Tickets payable upon booking. Special dietary requirements are required to be advised when booking is made
(on the night advice will not be able to be catered for as menu is specialised)