



Mandurang Valley

Dinner No. 34
21st January, 2012

Canapés

Oysters with lime
Blue cheese and onion tarts
Caprese salad on rosemary

2010 Riesling 2008 Semillon Sauvignon blanc

Entrée 1

Seafood three tastes
Grilled scallop, prawn with lime and chilli aoli, smoked trout on spelt bread with
horse radish crème

2010 De Vine Rose

Entrée 2

Quail with crisp prosciutto, balsamic reduction and roasted heirloom tomato

2004 Pinot Noir

Main

Eye fillet of beef with pate, grilled summer mushrooms, gratin potato, jus and
beans

2002 Shiraz

2002 Cabernet Sauvignon

Dessert

Vanilla and spice roasted stonefruit with chocolate marquis and double cream

2009 Shiraz

Tea/Coffee

Chef: Michael Fry Service: Ash Raeburn, Mariah Hommelhoff