

\$120 / head Premium xmas six course degustation matched with wine. Min 15 heads, private *red room* function. Dinner anytime (lunch by arrangement).

- 1) smoked trout mousse, dill vinaigrette ***served with Leda Swan Chardonnay 2007***
- 2) char grilled salted port belly; basil & sultana salad ***served with Oranje Tractor Sauvignon Blanc 2007***
- 3) duck breast medallions, udon noodles and candied ginger ***served with Martins Hill Pinot Noir 2008***
- 4) organic fillet beef medallions with crisp potatoes ***served with Les Meysonniers Crozes-Hermitage 2006***
- 5) rosewater and sour raspberry panna cotta, ***served with Leda Swan Muscat NV***
- 6) cheese selection including Maffra cloth cheddar, Gorgonzola picanté, Soignon chevre.
Served with Jeeleunup Gully Chaleur NV

