

**\$70/head**

Matched with wine, not included in price

### Entrée

Smoked fish... home wood smoked local saltwater trout 'pâté en croute',  
with a tart vinaigrette of lemon and herbs.

*serve with a grassy sauvignon blanc, or dry chenin blanc*

\*or\*

Blued brie cheese en croute',  
with a bittersweet coulis of boysenberries and freshly cracked pepper.

*serve with a wooded and aged chardonnay, or semillon*

### Main

Beef fillet medallions, cut from the center of organic red angus tenderloin,  
demi glace and autumn beans; dainty fresh salad with basil and sultanas

*serve with a medium dry cabernet sauvignon or a cabernet franc*

\*or\*

Slowly roasted leg of lamb, honey baked sweet potato, pan jus and pear compote; dainty  
salad with mint and seeds

*serve with a minerally shiraz from swan valley, or a Côte Du Rhone blend*

### Dessert

Poached organic pear, spiced syrup, pistachio crème and meringue fingers

*serve with a semi sweet port or fortified cabernet*

\*or\*

Quince and cheddar construction- a layered affair with Spanish quince paste, Gippsland  
*mafra* cheddar and house cumin seed crackers

*serve with a tokay, botrytis semillon or fortified 'traminer*