

\$60pp

Matched with wine (not included)

Entrée

Cured kangaroo fillet, sweet apple chutney and soft, fresh panini bread

serve with a sparkling rosé or pilsner beer

or

Whole stuffed tomato with seasoned rice and spicy salsa santa fé

serve with a light style pinot noir or dry riesling

Main

Stuffed breast of free range chicken, feta and kalamata olives, creamy smooth potato mash and blanched new carrots

serve with a fruit driven pinot gris or a cabernet franc

or

Emu fan "katsu"; with teriyaki simmered autumn vegetables, and green pea purée, served only medium rare

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

Dessert

crème catalana- saffron and orange with a barely burned top

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