



\$120 per head (min 25 heads)

Frogmore Creek Chardonnay 2003

large local scallops, pencil asparagus, chive buerre blanc

Herriot Riesling 2005

house smoked fish with parmesan oil arugula leaves

Leda Swan Chenin Blanc 2003

brie paquet—half wheel brie, baked in pasrty, peppered

blueberry coulis

Jeeleunup Gully Cabernet Merlot 2004

beef fillet medallions, zucchini batons and basil pesto

Reserve Fortified cabernet 2002

blueberry and white chocolate parfait, biscotti

Reserve Botrytis Riesling 1999

bruny island tomme cheese, medjool date and cummin cracker

...as an example, this degustation menu is the pinnacle of fine food and wine. Matched courses of boutique wines, only available through the Sandcastle, and styled cuisine of subtlety and refinement, this type of menu is designed for intimate parties with an emphasis on dining, where dinner will stretch out for several hours...