

# *Valentine's Day Seafood Degustation Menu 2009*

A couple of fresh ceduna oysters: sambuca & strawberry chutney, naturale.

2004 Jeeleunup Gully Sauvignon Blanc- a very aged and wooded style- not typical, great for seafood of the strong persuasion.

A few stuffed mussels, Italian style, with herbs and olives.

A couple of local scallops in their shell- boysenberry & miso dressing and pineapple butter

2008 Martin's Hill Pinot Noir – chilled. This ruby red old fashioned style pinot, served chilled, is a fresh and new wine which will compliment nearly naked seafood.

A couple of large local prawns santa fé sauce and our smoked caper aiöli.

1/2 organic marron, honey roasted sweet potato, delicate chive and lemongrass cream reduction

2003 Leda Swan Shiraz. This is now a legendary wine at the sandcastle- very minerally as the swan valley, the nose is pungent and unique with very soft tannins. Shiraz with seafood is a seldom appreciated match.

dessert is a catalana brûlée and a sour raspberry and rosewater panna cotta.

NV Jeeleunup Gully Chaleur- a white wine fortified with brandy spirit- sweet like stewed pears with cream.

All inclusive \$90

A la carte menu is also available

Daily tapas specials also available