

French Degustation

FRIDAY 27TH JULY | \$65 PP | WINE MATCHING | \$25 PP

Starters

Chives and Smoked Trout Gougeres

Savoury profiteroles filled with thin slices smoked trout, creme fraiche, roasted fennel seeds and mustard leaves.

Zucchini and Tomato Verrine

A multi textured salad served in a shot glass topped with a Boursin cheese cream sprinkled with toasted almond flakes, prosciutto crisps and mint leaves.

Creamy Chicken Liver Parfait

With a Chardonnay reduction and served with lavosh crackers and caramelised walnuts.

WINE: Driftwood Oceania Sparkling Brut

Entree

Chestnut and Port Soup

A decadent, sweet and nutty Soup drizzled with a port reduction and topped with crispy sage leaves.

WINE: Driftwood The Collection Classic White Semillon Sauvignon Blanc

Mains

Poached Western Australian Snapper

Served with a smoky ratatouille, a French classical sauté of eggplant, zucchini, Peppers and tomatoes topped with chevre cheese, toasted pine nuts and fresh parsley.

WINE: Driftwood The Collection Chardonnay

Garlic Rosemary Beef Tenderloin

With a cognac and peppercorn cream sauce served with a Sweet potato puree and fried broccoli sprouts.

WINE: Driftwood The Collection Cabernet Merlot

Desserts

Vanilla Bean Creme Brûlée

Served with aniseed short bread biscuits and toasted marshmallow cream.

WINE: Driftwood Cane Cut Sauvignon Blanc Semillon