



Yalumba Wines
@
Royal Canberra Golf Club

“Plump Ripe Tomatoes”

Clear Tomato Bubble with Sea Salt and Basil
Caprese Salad with Pickled Octopus and Black Olives
Tomato Jelly with Ceviche of Scallops, Salmon Roe and Chervil

Y Series ‘Vermentino’ 2011

“Seafood Renaissance”

Butter Poached Ocean Trout and Lobster Terrine, Crispy Fried Prawn and Pork Belly,
Beetroot and Passion Fruit Jam with Quenelles of Crab and Crème Fraiche

Eden Valley ‘Viognier’ 2010
The Virgilius ‘Viognier’ 2009

“Assiette de une Chevre”

Cutlet of Goat and Foie Gras, Pommes Fondant, Confit Goat Shoulder and Truffle Pie,
Baked Figs, Celeriac Puree and Jus

The Cigar ‘Cabernet Sauvignon’ 2010
The Menzies ‘Cabernet Sauvignon’ 2008

“Black Angus”

Sticky Braised Beef Cheek Hash with Parsnip and Garlic Cream,
Slowly Roasted Beef Oyster Blade, Herbed Polenta Chips and Glazed Shallots

The Signature ‘Cabernet Shiraz’ 2008
Hand Picked ‘Shiraz Viognier’ 2007

“Autumn Delicia”

Steamed Lemon Butter Pudding with Lemon Curd,
Poached Quince and Vanilla Bean Ice Cream

FSW 8B ‘Botrytis Viognier’ 2011

Tea and Coffee