

Regional Night- Aquitaine
Thursday 28th September 2017

APPETISER

Freshly caught Rottnest Scallops

Roasted in their shell served with a champagne emulsion
Blanc De Barat, Bordeaux Sauvignon 2015

ENTREES

Crown of Snails Bordelaise

French snails, cooked the Bordeaux way with finely chopped herbs and vegetables, white wine and chicken stock and a little Pernod, leek compote, orange Hollandaise.

Cabannieux, Cuvée Epicure S/SB

“Marmande” stuffed Tomato the old way

Slow cooked with a duck farci in a rich tomato sauce and garlic cream

La Gafferliere d’Alienor Bordeaux superieur

MAINS

Roasted Pork loin and green lentils

Marinated overnight in olive oil with thyme and powdered Porcinis (cepes) individually roasted and served with green lentils and a seeded mustard sauce

La Gafferliere d’Alienor Bordeaux superieur

DESSERT

Lemon and Raspberry Cheesecake

1971 Rob Dolan dessert wine

Coffee and petits fours

The menu is priced at \$85 all inclusive