



invites you to the next...

Friday Long Lunch

- For Duck & Pinot fans! -

Friday 30th April 2010
1:30pm for a 2pm start
\$85 per head

Featuring 6 Pinot Noirs & 4 Duck Courses!

1st Course

Warm duck foie gras, pinot noir jelly,
muscat dried grapes & pane croccante
~ ***NV Dominique Portet Sparkling Rose***
Yarra Valley, Victoria

2nd Course

Peking duck, pickled satsuma plums, spring onion, roasted peanut salad,
with a chinese black vinegar dressing
~ ***2008 Deviation Road Pinot Noir***
Adelaide Hills, South Australia
~ ***2008 Stefano Lubiana Primavera Pinot Noir***
Granton, Tasmania

3rd Course

Braised shredded duck leg, porcini tagliatelle,
roasted cherry tomato & French tarragon
~ ***2008 Scorpo Noirien Pinot Noir***
Mornington, Victoria
~ ***A surprise from Geelong, Victoria!***

Pinot Noir Granité

4th Course

Caramalised duck breast, fig and almond sausage,
roasted quince & a duck glaze
~ ***2007 Denis Pommier Bourgogne Rouge***
Burgundy, France

To book, contact Lizzi on 8333 0088 or
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