

HEARTLAND

NEW WAYS WITH TRADITION

The Friday long lunch is back!

Glaetzer Heartland Gourmet Luncheon

Friday 29 February 2008

130pm for 200pm start

\$65 per person wine included

with special guest Vicki Arnold

General Manager Glaetzer Heartland Wines

S.A west coast scallops in the half shell with tricolour toppings;

saffron butter / salsa verde / sundried tomato pesto

Heartland 2007 Stickleback White

Fricassee of yabbies in the half shell with a coconut,

kaffir lime leaf, coriander & chilli dipping sauce

Heartland 2006 Voignier/Pinot Gris

Rabbit pie with braised baby fennel, radicchio & cos heart

served with a gremolata & jus

Glaetzer 2006 'Bishop' Shiraz

Heartland 2006 Directors' Cut Shiraz

International & local cheeses served with quince paste, lavosh & grissini

Fourme D'ambert (Bleu) (France)

Bayard Gourmand (Triple Cream) (France)

Alexandrina Black Wax Cheddar (Mt Compass South Australia)

Glaetzer 2006 'Anaperenna' Shiraz Cabernet

So why not take the afternoon off? We'd love to see you here!

ROBINHOOD
HOTEL

Please RSVP : 8333 0088