

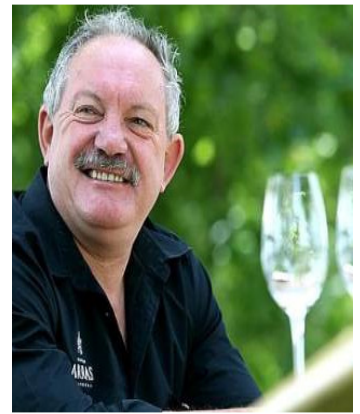


Wine Degustation Dinner

Prepared by Head Chef Shannon Farmer and her team

ARRIVAL 7pm for 7:30pm START

Date: 29th April 2016



“These wines express their age, they express their origin. This gives Arras a uniqueness which is our style – it’s an essence, it’s a magical part of winemaking to be able to take wines to this age.” –
House of Arras Winemaker of the Year, **Ed Carr**



First Course

Fetta and Artichoke Ravioli with Beurre noisette, sage, pine nuts and shaved grana padano

Arras Grand Vintage: *Crystal clear with a complex mixture of aromas including lifted nuance of honey biscuit, truffle, mushroom and the distinct scent of sea spray. This is an elegant wine with exceptional balance.*



Second Course

New Season 1/2 Shell Harvey Bay Scallops with corn puree, truffle mayonnaise and micro herbs

Bay of Fires Pinot Gris: *Pale straw yellow in colour, this wine has enticing aromas of sweet pear and subtle spice that is crisp and refreshing.*



Third Course

Fresh and local King Snapper fillet papillote with Swiss chard and finger lime pearls

Arras Blanc de Blanc: *Light straw in colour with a green hue, with citrus aromas of grapefruit and lemon zest. Seamless with great length and exceptional flavour persistence.*



Fourth Course

Toowoomba Ranges 120-day grain fed Sirloin served with crushed desiree potatoes, kale, smoked tomato salsa and bordelaise

Bay of Fires Pinot Noir: *Brilliant purple in colour this wine displays sweet, ripe strawberry aromas coupled with complex Chinese five spice and cinnamon.*



Fifth Course

Vanilla Brulee with pistachio gravel, blood orange ice-cream and edible flowers

Arras Rose: *Moderate pink in colour with lively fine bead displaying enticing aromas of fresh red berry fruits.*

Limited tickets cost \$110.00 per person.

Contact us to reserve your booking 07 3283 1833 and view the full menu at

www.thegoldenox.com/menus