

Wine DEGUSTATION Winner

5 COURSES WITH WINES
Friday 9th March 2018

1 | MORETON BAY BUG SALAD

Chilled Moreton Bay bug, endive, cos, rocket, green olives, micro herbs

Wine 
Stonier Sparkling Chardonnay Pinot Noir

2 | DUCK GNOCCHI

Pulled Victorian duck, creamy porcini mushroom sauce, homemade gnocchi, shaved pecorino

Wine 
Stonier Pinot Noir

3 | LEMON PEPPERED BARRAMUNDI

Lemon peppered cone bay barramundi fillet in sweet potato crust with braised cabbage

Wine 
St Hallett Eden Valley Riesling

4 | DOUBLE RIB LAMB CUTLET

Fried dukkah potatoes, porcini jus, mandarin baby carrots, beans, fresh mint

Wine 
St Hallett Garden of Eden Shiraz

5 | MERINGUE WITH POACHED FRUIT

Soft meringue with Muscat poached fruit and Belgian white chocolate sabayon

Wine 
Grant Burge 10 Year Muscat

\$95.00 per person

for bookings and enquiries
call **07 3283 1833**
thegoldenox.com.au