



Moët Hennessy

5 COURSE DEGUSTATION DINNER

FRIDAY, 7TH SEPTEMBER 2018

6.45pm for a 7pm start • Tickets are \$110 per person

Join The Golden Ox for a 5 course degustation dinner crafted by Head Chef Peter Tzimas and matched with Moët Hennessy wines.

- 1 SMOKED OCEAN TROUT**
62°C soft poached free range egg, blini, beurre noisette, and caper remoulade
Paired with Cloudy Bay Sauvignon Blanc 2017 (Marlborough, NZ)
- 2 GOLDBAND SNAPPER**
Grilled goldband snapper fillet, blue swimmer crab ravioli, fennel, rainbow chard served with citrus butter confit lemon
Paired with Cape Mentelle Chardonnay 2016 (Margaret River, WA)
- 3 DUCK BREAST**
Tonka bean and vanilla infused breast, witlof, pickled mushroom, radish, green chartreuse gel, black grape, served with balsamic
Paired with Cloudy Bay Pinot Noir 2015 (Marlborough, NZ)
- 4 EYE MEDALLION**
Grilled marron, black truffle mash, asparagus, and béarnaise sauce
Paired with Cape Mentelle Trindlers Cabernet Merlot 2015 (Margaret River, WA)
- 5 WICKED CHEESE (RICHMOND, TAS)**
Triple cream brie and vintage cheddar, quince paste, pickled cherries and lavish
Paired with Terrazas Reserva Malbec 2016 (Mendoza, Argentina)

TICKETS ARE LIMITED - SECURE YOUR SEAT TODAY

Book online at moretonbayfoodandwine.com.au
or phone **3283 1833**.



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