

# Wine DEGUSTATION Winner

5 COURSES WITH WINES  
Friday 2nd November 2018

A delectable selection of Australian seafood perfectly paired with 5 fantastic Australian wines. Celebrating 41 years of food and wine at The Golden Ox Restaurant.

## 1 | MORETON BAY BUG SALAD

Chilled Moreton Bay bug, oak lettuce, mango, avocado, tomato, roasted macadamia nuts, tarragon shallot dressing

Wine

Sparkling Croser Vintage 2013 Piccadilly Valley

## 2 | SEARED BLUE FIN TUNA

Served with sesame coriander & ginger dressing soba noodle & cucumber salad, fried shallot

Wine

Petaluma White Label Nebbiolo Dry Rose 2016

## 3 | HERVEY BAY SCALLOPS

Served with sweet corn puree, jamon iberico, white balsamic reduction, puffed grains

Wine

Knapstein 2016 Riesling

## 4 | BUTTER POACHED WILD NQ BARRAMUNDI FILLET

Served with white bean cassoulet, herbed cous cous

Wine

Bay of Fires Sauvignon Blanc 2017

## 5 | SEAFOOD PAELLA

Prawns, blue eye trevalla, baby squid, chorizo, saffron & thyme scented rice, olives, sundried tomato

Wine

Hardy's HRB Chardonnay 2016

**\$100 per person**

for bookings and enquiries

**07 3283 1833 | [thegoldenox.com.au](http://thegoldenox.com.au)**