

# Wine DEGUSTATION Winner

5 COURSES WITH WINES

Friday 23rd August 2019  
7pm Start

A delectable selection of local seafood perfectly paired with 5 fantastic Australian wines. Celebrating 42 years of food, wine and hospitality at The Golden Ox Restaurant.

## 1 | GRILLED HERVEY BAY SCALLOPS

Grilled Hervey Bay Scallops, corn and dill mousseline, speck, golden beetroot relish, sprout, and green leaf salad

Wine 

Stonier Sparkling Chardonnay Pinot Noir

## 2 | MORETON BAY PRAWNS

Moreton bay prawns, heirloom Caprese salad, avocado mousse, salmon pearls

Wine 

Eddystone Point Pinot Gris

## 3 | BLACK GARLIC & BUTTER POACHED MORETON BAY BUGS

Black garlic and Butter poached Moreton bay bugs, chestnut, and shallot fried rice

Wine 

Stonier Jimjoca Vineyard Chardonnay

## 4 | WHITING FILLET

Whiting fillet, lemon, sea salt, crispy chips, caper remoulade

Wine 

Eden Valley Reisling

## 5 | CHERRY WOOD SMOKED DUCK BREAST

Cherry wood smoked Duck breast, Davidson Plum and morello cherry glaze, 5 spice toasted hazelnuts, charred asparagus, mustard greens

Wine 

Terra Sancta Estate Pinot Noir

**\$90 per person**

for bookings and enquiries

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