

Menu

2009 Australian Small Winemakers Show Awards Dinner

Savouries

*Smoked salmon sushi
Prosciutto and avocado roll up
Crumbed cheese olives*

Entrees

Tempura whiting fillets

Boneless fillets of tempura whiting lightly fried and served on a tomato, basil and parmesan salad dressed in a fresh lime and honey vinaigrette

Potato and leek gnocchi

Sautéed with local mushrooms, fresh shallots and cracked pepper, bound in cream and presented on a toasted bruschetta

Chicken and bacon roulade

A warm roulade of chicken, bacon and seeded mustard served on a salad of baby English spinach and local fetta coated with roasted tomato salsa

Mains

Citrus & ginger glazed duck

Crispy skin duck breast placed on crumbed eggplant and wilted bok choy and glazed with citrus and ginger sauce

Loin of lamb with nebbiolo verjuice

Prime suckling lamb marinated in nebbiolo verjuice, garlic and bruised rosemary, roasted till pink and presented with baked pumpkin, onions and potatoes coated in a redcurrant sauce

Grain fed eye fillet

90 day grain fed New England beef cooked to your liking served with horseradish cream sauce, roasted capsicum, lemon potatoes and a wild rocket salad

Desserts

Short bread and strawberry ice cream

A traditional short bread sandwiching local strawberry ice cream served with fresh cream and berries

Deep fried caramel ice cream

Homemade caramel ice cream crumbed with a macadamia crumb and fried till golden, served with a rich chocolate sauce

Sutton's lime liquor with ginger panacotta

A light fresh dessert garnished with caramel sauce and pistachio praline