



CANAPE

MORCILLA SWEETBREAD & SALSA VERDE

TASMANIAN SALMON TARTAR
sushi rice & wasabi dressing

ENTREE

SMOKED YELLOW FIN TUNA CARPACCIO
pickled chilli, pistachio nuts

SERVED WITH
St Hallett Riesling, Barossa Valley, 2010

MAIN

SLOW ROASTED BEEF TENDERLOIN
pasture fed, Grasslands, marble score 2+

WAGYU FLAT IRON STEAK
Oakleigh Ranch

SIDES - to share

*kipfler potato, chorizo, spinach
grilled asparagus, buffalo parmesan, evo
heirloom tomato, roast olives, aged balsamic*

SERVED WITH
St Hallett Faith Shiraz, Barossa Valley, 2009

DESSERT

GORGONZOLA DOLCE
Mt Buffalo hazelnuts & iron bark honey

SERVED WITH
St Hallett Rose, Barossa Valley, 2010

St Hallett



FINE WINE  PARTNERS