

“Winter Warmers”

with Samuel Smith & Son Wine Merchants

Menu

Drink on arrival

La Maschera Rosé of Granaxia

entree

pot roasted Duck Breast with Orange risotto and blackberry syrup

Paired with

Chaffey Bros Pax Aterna Grenache

Brokenwood Beechworth Pinot Noir

main course

8 hour braised beef , roasted baby veg, stilton and mushroom jus

Paired with

Vasse Felix Premier Cabernet Sauvignon

Yalumba Paradox Shiraz

dessert

mulled wine poached pear, mixed berry sorbet and Persian floss

Paired with

Yalumba 15 Year Antique Tawny

Seppeltsfield Para 10 year