



Wednesday, 5th November 2008
The English Carvery

Welcome!

Greg Norman *Australian Sparkling*

Pinot Noir Chardonnay
(South Australia) N/V

Tangy style, with hints of lime and pineapple around the green apple and toasted bread flavours. Finishes spicy

First Course

Wilted Spinach and Caramelized Onion Duck Salad
Maple Bacon Vinaigrette

Penfolds *Koonuga Hill Shiraz Cabernet 2006*

Second Course

Pan Seared Scallop on Yam Crisps With Corn and Mushroom Risotto

Penfolds *Thomas Hyland Chardonnay 2007*

Entrée

Cane and Balsamic Marinated Hanger Stead
Cauliflower Two Ways

Sautéed Spinach

Penfolds *Kalimna Bin 28 Shiraz 2002*

Dessert

Chef Winston's Chocolate Cappuccino Mousse

Penfolds *Club Reserve Tawny Port*

(South Australia) N/V

Very spicy, sporting caramel, cinnamon and tarry flavours, sweet and silky on the long finish