

McHenry Hohnen Australian Wine Dinner
Monday 27th April 2009

On arrival

Simonnet Febvre Cremant de Bourgogne

Warm trickle goats cheese, beetroot carpaccio,
walnut dressing

2008 McHenry Hohnen Semillon Sauvignon, Margaret River

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Lobster ravioli, étuvé of leeks, vanilla espuma

2006 Calgardup Brook Chardonnay

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Slowed cooked fillet of beef, fondant potato, baby onions,
celeriac puree, red wine jus

2006 Three Amigos Shiraz Grenache Mataro

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Selection of local and French cheeses served with grape
chutney and biscuits

2005 Tiger Country Tempranillo Petit Verdot Cabernet

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Coffee and petit fours

£35.00 per person