



WALTER'S WINE BAR

Mahi Wine Lunch

Sunday February 5th, 2012 at 12pm

5 Course Degustation with matched wines \$85 per person

Menu

Course One

Roasted Harvey Bay Scallops. Proscuitto, chilli & garlic butter
Served with Mahi 'Boundary Farm' Sauvignon Blanc 2010

Course Two

Salmon gravadlax, mustard dressing & salmon pearls
Served with Mahi Pinot Gris 2010

Course Three

Filo wrapped baby snapper, almond & parmesan stuffing, tabhouli salad & tahini yoghurt
Served with Mahi 'Twin Valleys' Chardonnay 2009

Course Four

Vine leaf baked boneless quail, haloumi cheese, pinenut & sultana stuffing, lentil & apple salad, rose labne
Served with Mahi Pinot Noir 2009

Course Five

Apricot & sauterne trifle
Served with De Bortoli Noble One 2008

*Chef Dane Shaw is happy to cater for dietary requirements. Please advise at the time of booking.