



Pink Bubbles **Champagne Dinner**

Thursday, 19 October 2017

Salmon Rillettes Gougères
NV DOMINIQUE PORTET Brut Rosé

Pan-seared Foie Gras
with Cherry Compote
NV POMMERY Brut Rosé Royal

Pan-seared Morton Bay Bugs
with Tomato Chutney
NV MÖET&CHANDON Brut Rosé Imperial

48hrs Brasied Veal Rump
with Purple Potato Mash and Roasted Beetroot
NV BILLECART-SALMON Brut Rosé

Strawberry Charlotte
NV RUINART Rosé



DOMINIQUE PORTET
YARRA VALLEY



Please Inform Our Staff If You Have Any Dietary Requirements Or Food Intolerances