

# FRIDAY 25 JUNE 2010 – 7PM

FRESH LOCAL BLACK PERIGORD TRUFFLE

DEGUSTATION 6 course MENU

and matching

TALLAGANDRA HILL WINES

PLUS

*LIVE CABARET SHOW: FUNKIER THAN ALICE*

Truffle parmentier potage

*Bouvet Methode Champenoise - France*

∞

Raviole of prawns and black truffle

*White viognier – Tallagandra Hill*

∞

Rillets of rabbit with truffle

*9 Barrel- Tallagandra Hill*

∞

Chicken medaillon perigordine sauce

*Cabernet Sauvignon Cabernet Franc – Tallagandra Hill*

∞

Truffle beef wellington

*Shiraz viognier – Tallagandra Hill*

∞

Truffle crème anglaise chocolate fondant

*Banyuls – France*

**\$220.00 per person**