



Bastille Day Eve Dinner at Libertine
'Vive la France' in association with
Europa Cellars

Monday 13 July 2009 at 7.00 for 7.30

Menu

Pernod cured Coffin Bay oysters, pink pepper corn & basil granita
NV Boizel Brut Reserve Champagne from magnum

Pressed farmed white rabbit & beetroot terrine, horseradish cream
2006 Château Mont-Redon Chateauneuf-du-Pape Blanc, Rhône

Quail & foie gras pithiviers & hazelnut salad
1996 Pichot Vouvray Moelleux 'Collection', Loire

Gentiane & cucumber cleanser

Partridge Rossini & Tasmanian winter truffles
2005 Phillippe Collotte Marsannay 'Clos de Jeu' from magnum

Seared red venison loin, jerusalem artichoke galette & sauce poivrade
2004 Domaine du Gros Noré Bandol Rouge from magnum

Cumquat soufflé & white chocolate pyramid
1996 Grande Maison Monbazillac 'Cuvee du Château'

Coffee by Joshua Bailey
Tea by Larsen and Thompsen
Libertine petit fours

\$165.00 per person wines included



I, would like to reserve
(number of places @ \$165.00 per person) for the Bastille Day Eve Dinner at Libertine
on the Monday 13th of July 2009.

Please charge \$..... on my credit card: Amex / Diners / Visa / Mastercard

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Name on card..... Expiry.....

Signature Date.....

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Email Address.....

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