



## Feathers & Fur Game Night

27th August 2008

Mare "polpettine" Pistacchio crush, crispy pancetta

Philippe Collotte Marsannay Rose 2007

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Sliced venison "carpaccio" celeria puree, crispy beetroot

Lightly smoked venison tongue, glass potatoes, capers, tarragon

Marinated pigeon breast, honey pears, salad, pink pepper

Allies Pinot Noir, Mornington Peninsula 2007

Denis Pommier Bourgogne Rouge 2006

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Maize spaghetti "fave", slow braised rabbit shoulder, artichokes, crushed amaretti

Punch Lance's Vineyard Yarra Valley Pinot Noir 2006

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Roasted pheasant, with its own stuffing, dried fruit sticky sauce

Philippe Collotte Marsannay 'Clos de Jeu' 2006

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Poached then roasted, pear, blue cheese gelato, crumble

Velvet Nera dessert wine, South Australia, NV

Please contact Europa Cellars on 03 9417 7220 to reserve your booking.

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