



BLUEFIN PACIFIC RIM EVENING

TUESDAY 15 APRIL 2008

MENU

STARTER

Roast Fillet of Barramundi with Thai Curry Dressing

INTERMEDIATE

Lemongrass & Ginger Consommé with Scallops & Red Snapper

MAIN COURSE

Roast Rack of Lamb with Herb Crust & Spring Vegetables

or

Chargrilled Kangaroo Steak with Green Peppercorn Sauce

DESSERTS

Summer Fruits with Champagne & Vanilla Sabyon & Capilano
Honey

**£42.50 PER PERSON
INCLUDING CANAPES & WINE**



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CANAPES

Riversdale Marlborough Sauvignon Blanc - New Zealand

(Herbaceous grassy white)

Brown Brothers Tarrango 2005 - Australia

(Soft fruity red from Victoria not unlike the Gamay grape of Fleurie in Beaujolais. Serve colder than room temperature)

STARTERS

Peter Lehmann Chardonnay - Australia

(Peter Lehmann is Australia's award winning wine maker. This is a full-bodied Weighbridge Chardonnay)

-Our second Sauvignon Blanc of the evening-

Omaka Springs Sauvignon Blanc - New Zealand

(Another Marlborough entry who's vineyards are very near to the iconic Cloudy Bays - gooseberries galore).

MAIN COURSE

Peter Lehmann Shiraz - Australia

(Another Peter Lehmann entry, this time his gold medal winning Shiraz from Barossa. Shiraz matches with lamb so well!

-And for the Kangaroo's! -

Wolf Bass Yellow Label Cabernet Sauvignon - Australia

(A well-balanced tannic Cabernet Sauvignon).

DESSERT

Brown Brothers Late Harvest Muscat - Australia

(Finally with summer fruits this Brown Brothers Late Harvest Muscat, not as sticky as others but a great accompaniment)



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CANAPES AT THE BAR

Mini Lamb Kebabs with Yoghurt

Tiger Prawns in Filo Pastry

Tuna Tartar with Lime Crème Fraiche

Crab & Crayfish Cocktail

Swordfish Cappacio with Mango Salsa