



Long Table Summer 2009

Wednesday January 20, 2010 — 7.00pm

Carpaccio of local Kingfish, ice cream of champagne and dill, avruga caviar and tasoi
08' Cascabel Roussane/Viognier Mc Laren Vale

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Kangaroo island marron cooked on charcoal, risotto of fennel, Jamon Serrano, vegetables in jelly
91' Montrose Mudgee Chardonnay
91' Montana Marlborough Chardonnay

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Marinated duck livers, duck wing and apple salad, walnut ganache and truffle foam
08' Ts Charke Girl Talk Albarino Barossa Valley
08' Chapel Hill il Vescovo Albarino

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Intermezzo of pressed juice in sphere

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Shiraz roasted lamb rump and offal pie with local southeast forest mushrooms
86' Lindemans St. George Coonawarra Cabernet Sauvignon
86' Le Amon Bendigo Cabernet Sauvignon

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Broken buttery cake with macerated fruits, almond milk sorbet, frosted flower petals
04/05' Charles Sturt Late Harvest Dessert Wine

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Dehydrated chocolate mousse, and seventy five percent cocoa cream
NV Grand Burge Very Old Frontignac

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Petit fours tea and coffee

\$140 per person food and wine

Sommelier and Owner Nick Papazahariakis 2010 Adelaide Advertiser Good Food Guide 'legend'
Head Chef Johnny Triscari 2010 Adelaide Advertiser 'Chef of the Year'
Head Chef Johnny Triscari 2009 SA Restaurant and Catering Association 'Chef of the Year'