

Shaw+Smith & Yabby Lake Wine Luncheon Hosted By Darryl Catlin & Tom Carson

Friday 14th of October 2011



Arrival Drink

Shaw + Smith Sauvignon Blanc 2011

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**Yellow Tail Kingfish Crudo**

w/ pecorino romano custard, semi dried tomato sorbet & poppy seed pillows  
**Red Claw Pinot Gris 2010**

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Juniper Berry Smoked Yarra Valley Pork Belly

w/ seared scallops, silken cauliflower, maple & soy glaze
Yabby Lake Chardonnay 2008 & Shaw + Smith M3 Chardonnay 2009

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**Quail & Foie Gras Ballotine**

w/ toasted spelt risotto, porcini mushroom foam  
**Red Claw Pinot Noir 2009 & Yabby Lake Pinot Noir 2008**

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Slow Roasted Lamb Rump

w/ beetroot puree, goats cheese burek, lemon thyme shiraz jus
Heathcote Estate Shiraz 2008 & Shaw + Smith Shiraz 2009

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**Valrhona pura caraibre 66% Chocolate Marquise**

w/ morello cherry sorbet, vanilla bean mousseline



Yabby Lake Vineyard  
Mornington Peninsula

red+white

SHAW+SMITH



\$110.00 pp

Arrive at 11.30am for a 12Noon start

Pre-purchase your tickets at the restaurant or call

Salsa Bar & grill - 07 4099 4922

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