



New Years Eve 2011

Around the world in 8 (ate) courses

England

Pimms, lemonade + cucumber sandwiches



Italy

'Insalata Caprese'

A delicate + fresh blend of buffalo mozzarella, ripe tomatoes and baby basil

2010 Hofstatter Gewürtztraminer, Alto Adige



Germany

'3 little pigs'

Scottsdale paddock reared pork, served 3 ways
over house made sauerkraut, potato crisps + mustard butter

2006 Dr Loosen Wehlener Sonnenuhr Riesling Spatlese



France

'Escargot de jour'

Herb crusted garlic snails over a mushroom caponata with green sauce + garden flowers

2008 Chateauneuf du Pape 'La Bernadine' Chapoutier



Spain

'Hare today, gone tomorrow'

Slow braised ears of hare, layered with chick peas,
Serrano and oven dried tomatoes, finished with manchego and crisp sage leaves

2007 M2 de Matallana Tempranillo TR Ribera del Duero



Australia

'Pie + Sauce'

The ultimate meat pie with cape grim black angus,
in a crisp brick pastry served on potato puree with tomato sauce

2006 Elderton Command Shiraz, Barossa Valley, SA



Tasmania

'The lamington that Jack (re) built - circa 2012

Everything you would expect in a lamington - but different

2010 Chartley Estate botrytis Riesling, Tamar Valley, TAS



Portugal

'Say cheese'

Dom villas novo with toasted rye sour-dough spiced pear paste + sticky dates

2001 Fonseca late bottled Vintage Port, Portugal

6:30 for 7pm sitting, winding up around 11:30

Head off to the waterfront or stay and see 2012 in from our balcony - fireworks, bubbly & friends!

\$200 per person

bookings confirmed on \$200 deposit or full payment in advance,
please note any cancellations within a week of NYE will result in loss of deposit