



Era Bistro
Discovery Menu
September, 2010

Seared Scallops, Lobster Dumplings, Jerusalem Artichoke, Broadbeans &
Saffron Veloute
Akarua Chardonnay 2005 Central Otago, NZ

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Panfried Quail Breasts, Rabbit Terrine, Dates, Pear, Witlof & Walnuts, Coffee Essence  
*DeBortoli Pinot Rosé 2008 Yarra Valley, VIC*

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Sorbet

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Black Angus Beef Fillet, Spinach, Lyonnaise Potato, Oxtail, Red Wine Jus  
*Ulithorne 'FruX Frugis' Shiraz 2006 McLaren Vale, SA*

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Quickes Cheddar (ENG) & Adelaide Hills Triple Cream Brie (SA)
with Hazelnut Toast, Lavosh & Rhubarb Compote
Eperosa 'Totality' Mataro 2007 Barossa Valley, SA

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Lychee, Rose & Raspberry Cake, Lychee Sorbet, Rose Syrup & Sherbet  
*DeBortoli 'Noble One' Botrytis Semillon 2007 Griffith, NSW*

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Grinders Coffee & 'T2' Tea

Designed for the enjoyment of the whole table
Food - \$85 per person
With accompanying wines per course -\$45 per person