



Era Bistro

Discovery Menu

July, 2010

Searched Scallops, Herbed Gnocchetti, Leek, Fennel & Peas, Bacon & Rosemary Veloute
Pra Soave 2008 Veneto Italy

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Panfried Quail Breasts, Du Puy Lentils, Salsa Verde, Carrot & Orange Reduction  
*Akarua Chardonnay 2005 Central Otago, NZ*

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Sorbet

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Black Angus Beef Fillet, Spinach, Truffled Dauphinoise Potato, Mushroom, 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