



**NEW YEARS EVE SATURDAY 31ST DECEMBER 2011
5 COURSE TASTING MENU**

AMUSE BOUCHE

NV Shaw Estate Cielo Sparkling Semillon

HOUSE MADE SOURDOUGH

*House made goats cheese ravioli with smoked bacon, crisp sage
and white truffle oil*

2011 Quarry Hill North Block Dry White

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*Seared North Atlantic sea scallop with blue swimmer crab sandwich, parsley, garlic,
lemon and tomato*

2011 Bourke Street Sauvignon Blanc

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White rabbit and sweet bread roulade with sautéed king prawn, baby peas and rabbit reduction

2009 Ravensworth Marsanne

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*"Sous vide" grain fed beef tenderloin with bone marrow dumpling, caramelised onion, potato
fondant and bordelaise sauce*

2010 Collector "Marked Tree Red" Shiraz

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SORBET

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Sticky meringue with mango four ways
2007 Lake George Winery Botrytis Semillon

OR

*Pistachio Dessert Tasting Plate
\$5 Surcharge*

2007 Lake George Winery Botrytis Semillon

**5 COURSE MENU \$100 PER PERSON
OR \$130 PER PERSON WITH MATCHED LOCAL WINES
(All wines approx 75ml per glass)**

**WE ARE PROUD TO SUPPORT OUR LOCAL WINEMAKERS AND
HAVE CHOSEN ALL OUR WINES FROM THE CANBERRA REGION.**

**PLEASE NOTE THE ABOVE ARE SAMPLE MENUS AND THAT FROM TIME TO TIME CERTAIN
DISHERS OR INGREDIENTS ARE RESTRICTED DUE TO MARKET AVAILABILITY.**

*Chef/Owner David Keeley
www.pistachiodining.com.au*