

zinc.

CARNIVAL MENU 2009

On Arrival

Domaine Chandon NV

1ST Course

Five Spice Chicken, Calamari and Longan Salad

w a coconut and sesame seed pancake,
star anise and ginger reduction.

Domaine Chandon Sauvignon Blanc

2ND Course

Beef and Prawn Carpaccio

wasabi dressing, pickled ginger, shitake
mushrooms, sesame oil and crispy rice sticks.

Domaine Chandon Heathcote Shiraz

3RD Course

Local Barramundi

Layered w scaled potatoe and served w a
medley of chorizo, nashi pear, cherry tomatoes
and spinach.

Domaine Chandon Chardonnay

4TH Course

Tasting Plate of Tropical Fruit Delights.

Lemon grass and kaffir lime brulée,
dragon fruit crumble tart and mango sorbet on
roasted macadamia nuts.

Domaine Chandon Cuvée Riche

CARNIVALE!

Zinc Port Douglas in conjunction
with Domaine Chandon would
like to invite you to be part of
our Carnivale

Friday 29 th May.

Join us for a 4 course
degustation lunch accompanied
by sparkling and still wines from
Australia's premier sparkling
wine producer, Domaine
Chandon.

\$95.00 per person

Bookings essential.

Corner Macrossan & Davidson St

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Moët Hennessy
AUSTRALIA