

ZINC.

Zinc Port Douglas

in conjunction with

Moët Hennessy

would like to invite you

to be part of our

Carnivale!

Please join us for a

4 course degustation lunch,

accompanied by sparkling

and still wines from

Australia's premium sparkling

wine producer,

Domaine Chandon

and champagne on arrival by

Veuve Clicquot

Friday 28th May.

\$98.00 per person.

Bookings essential.

Cnr Macrossan & Davidson St.

P. 4099 6260

F. 4066 5926

E. info@zincportdouglas.com



Menu

On Arrival

Veuve Clicquot Champagne

Tomato Braised Local Banana Prawns

served with saffron risotto, basil & cashew pesto, grana padano parmesan cheese & a wild rocket salad

Chandon Chardonnay



Chinese Five Spiced Duck Breast

served with sweet & sour wok bok salad, crispy rice noodles, lychee & soy dressing

Chandon Pinot Noir



Pan Seared Beef Tenderloin

served with potato purée, blue cheese bread & butter pudding, glazed french beans, confit garlic, crispy braised beef ravioli, port wine jus

Chandon Heathcote Shiraz



Belgian Chocolate Tart

served with double cream, banana & cognac marinated sultana salsa

Chandon Cuvée Riche



Moët Hennessy
AUSTRALIA