

Zinc.

New Years Eve 2006

Degustation Menu

Tandoori Marinated Local Banana Prawns

Served on a crab & potato cake, poppadum, fresh coconut salad, citrus yoghurt dressing

Crispy Skin Quail & Marinated Vegetable Salad

Marinated asparagus, roasted tomatoes & eggplant, tossed w rocket & balsamic syrup

Char Grilled Beef Fillet with Foie Gras

Premium cut beef fillet, char grilled medium rare w garlic whipped potato, buttered spinach, onion jam, crispy leek, foie gras & red wine jus

Vanilla Bean Poached Peach Tart

With pastry cream , vanilla gelato & peach syrup

\$98 per person

Includes glass of Domain Chandon Brut on arrival