

DECADE OF DARKIE SHIRAZ DINNER

liebichwein barrel shed, friday 19 june 2009



sparkling white or cabernet

selection of canapés

barossa breads

96 -

glazed leg ham and roasted cherry tomato salad

97 -

squab broth

98 -

creamy leek and caramelised zucchini tartlets

99 -

rare roasted eye fillet of beef with french pastry

00 -

warm salad of freshly roasted baby beetroot

01 -

crispy skin duck breast with creamy polenta and thyme

02 -

char grilled eggplant and parmesan salad

03 -

roasted mushroom wrapped in pancetta with parmesan

04 -

rare roasted lamb rack with potato puree, crunchy green beans and red wine reduction

05 -

barossa washington cheese and italian gorgonzola with fresh fruit and lavosh

rare semillon / vintage fortified shiraz

liebich chocolate glazed figs

Soft drink, tea and coffee available

with thanks to

OWEN ANDREWS
CATERING

