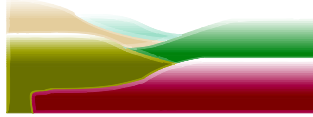


Liquid Geography™



CANBERRA DISTRICT WINE

CANBERRA DISTRICT WINE & REGIONAL FOOD DINNER **Old Parliament House, Saturday 26 September 2009, 7.00pm**

Course 1

Oysters natural with lime mayonnaise
Tea smoked Eden Mussels
Lemon fried sand whiting
Olive tapenade pastry with buffalo mozzarella
Vitello tonnato crouton

2008 Helm Wines Riesling
2008 Wallaroo Wines Riesling

Rosemary and garlic Gingerbread Bakery sourdough bread with Homeleigh Grove Olive Oil

Course 2

Hobbit Farm Goats cheese ravioli with sage roasted pumpkin (vegetarian)

2008 Lake George Winery Semillion Sauvignon Blanc
2008 Shaw Vineyard Estate Semillion Sauvignon Blanc
2008 Brindabella Hills Sauvignon Blanc

Course 3

Fricassee of Lake Bathurst rabbit with Jerusalem artichokes and cardamom jus

2007 Lerida Estate Shiraz Viognier
2008 Clonakilla O' Riada Shiraz
2007 Collector Wines Shiraz

Course 4

Slow cooked Wyntrade lamb shoulder in a salt crust, smoked semi-dried tomato, mushroom ragout

2007 Capital Wines Shiraz
2008 Clonakilla Hilltops Shiraz
2005 Four Winds Vineyard Shiraz

Course 5

Small Cow Farm Blue/Small Cow Farm Brie/Cloth Bound cheddar/Washed Rind
Handmade crackers and fruits

2008 Ravensworth Wines Sangiovese
2006 Yarrh Wines Cabernet
2008 Lark Hill Auslese Riesling

Freshly brewed tea and coffee
Lindsay and Edmunds chocolates

Note: Please advise food allergies/preferences etc when booking