

**AquaMine**  
**Monday 24 May 2010**  
**Petersons Wine Club Dinner**  
**Degustation Menu with matched wines**

On Arrival

Warm Italian olives w rosemary & brandy

matched with

1999 Petersons Sparkling Lee

\*

Our own handmade focaccia w tasty dips

\*

Tempura pumpkin flowers filled w taleggio & beetroot chutney

matched with

Petersons Hunter Valley Vintage Cuvee Chardonnay

\*

Pan fried scallop w pork belly, spiced apple puree

matched with

Petersons 2009 Hunter Valley Viognier

\*

De boned quail, leek & goat's cheese tart

matched with

Petersons 2008 Mudgee Merlot

\*

Char-grilled beef tenderloin w beetroot puree & horseradish foam

matched with

Petersons 2006 Mudgee Old Block Shiraz  
Petersons 2004 Glenesk Cabernet Sauvignon

\*

Australian cheese selection w hand made lavosh, fresh figs & pumpkin chutney

matched with

Petersons 2008 Riverina Botrytis Semillon

\*

Karmee espresso coffee or loose leaf tea w petit four

\*\*