

# Petersons Wines Dinner at Shipwrights Restaurant

Tentative Menu (not yet matched to wines)

11<sup>th</sup> May 2009

Three Mixed Oysters

Tempura zucchini flowers stuffed with goats curd and served with sweet corn puree and crispy pancetta.

Seafood risotto, fresh prawns, salmon roe with scallop Carpaccio

Jumbo qual stuffed with sautéed cinnamon apple and accompanied by a light chicken jus

Junee Lamb Backstrap sautéed with cherry tomatoes, spinach, finished with de cabernet sauvignon vinegar and mushrooms

Strawberries and cream with an apple balsamic reduction Selection of the chefs favourite Australian cheeses served with quince paste, muscatel and crackers

Tea, coffee and petit fours

For more information or to book, phone (02) 4990 1704, or email [Johnthepom@petersonswines.com.au](mailto:Johnthepom@petersonswines.com.au).