



AND

The Jolly Frog

Wine Dinner on the 31st July 2009
7 course Degustation Menu with Premium Wines

Jerusalem Artichoke Soup with truffle oil
- **2006 Churchview Marsanne** -

House made ravioli of local prawns and scallop mousse. Served on cauliflower puree,
finished with saffron sauce.
- **2009 Churchview Sauvignon Blanc Semillon** -

Lamb sweet bread, herb crumbed with salad of roast baby beetroot and goats cheese.
- **2007 Bartondale Reserve Chardonnay** -

Lemon and parsley crusted cod, served on braised tomato and fennel ragout.
- **2006 Churchview Cabernet Merlot** -

Margaret River seared venison on celeriac dauphonoise, with carrot puree,
confit onions, broccolini & jus.
- **2005 Bartondale Reserve Cabernet Sauvignon** -

Triple cream brie, with muscatels and granny smith apple.
- **2007 Churchview Late Harvest Shiraz** -

Steamed rhubarb pudding , baked baby apples, sauce anglaise and pure cream
- **2007 Churchview Noble Reisling** -

Tea or Coffee, with selection of petit fours.

\$125 per person

Payment must be made in full, to confirm your booking.

Phone reservation line 08 9534 4144