



VASSE FELIX

TUESDAY AUGUST 9TH - 6:30PM - \$125PP

WITH SENIOR WINEMAKER

MICHAEL LANGRIDGE

AMUSE BOUCHE

PISTACHIO, MACADAMIA & MEREDITH FARM FETTA WHIP ON GRILLED COURGETTE

WITH SHITAKE & HAZELNUT SOIL

2014 VASSE FELIX BLANC DE BLANC SPARKLING

ENTREE

MORETON BAY BUG TORTELLINI

WITH A CELERIAC & SAFFRON PUREE & CRISPY BASIL

2014 VASSE FELIX "HEYTESBURY" CHARDONNAY

MAINS

BLACK ANGUS BEEF CHEEKS

CABERNET & COCOA SLOWLY BRAISED BEEF CHEEKS WITH A

BEETROOT PUREE & JERUSALEM ARTICHOKE CRISPS

2008 VASSE FELIX "HEYTESBURY" CABERNET

2012 VASSE FELIX "HEYTESBURY" CABERNET

CHEESE

CHEESE PLATE SERVED WITH ACCOMPANIMENTS

2013 VASSE FELIX SHIRAZ

PETIT FOURS WITH TEA OR COFFEE

CHEFS SELECTION OF SWEET TREATS

2014 VASSE FELIX CANE CUT SEMILLON

CALL 94743030 TO MAKE YOUR BOOKING