



Seasonal Degustation Menu

Thursday 16th of September 2010

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Confit Salmon, Quail eggs
Optimiste Semillon

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Eggplant and pork involtini
Two Furlongs unwooded chardonnay

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Monkfish tail with beetroot fettuchinni
Sangiovese

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Beef brisket Mustard sauce
Red clay Estate Shiraz

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Caramel Pave
limonchello

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\$100 per person
Bookings essential
6372 0772
eltons@hwy.com.au