



FRASER GALLOP WINE DINNER
7TH OF JULY 2016

Chef's selection of canapés

*Served with 2016 Semillon Sauvignon Blanc &
2013 Parterre Semillon Sauvignon Blanc*

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Donnybrook marron, peas, lettuce, baby turnips,
shellfish butter emulsion

*Served with 2014 Parterre Chardonnay &
2011 Parterre Chardonnay*

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Rangers valley beef, braised short rib, chestnuts,
Brussel sprouts, pancetta

*Served with 2012 Parterre Cabernet Sauvignon &
2009 Parterre Cabernet Sauvignon*

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Apple Tart tatin, maple and roasted pecan ice cream

Served with 2014 Ice pressed Chardonnay

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Truffles by Sue Lewis Chocolatier