

~ SATURDAY NIGHT GALA ~

MIKE LATA

CHICKEN LIVER PATÉ WITH PEAR COMPOTE, PEPPERY GREENS AND SORGHUM VINAIGRETTE

RUSDEN • CHRISTIAN • CHENIN BLANC • BAROSSA VALLEY • 2005

JOHN CURRENCE

SEARED DIVER SCALLOPS ON FRIED CRAWFISH RISOTTO CAKES WITH CREAMED COLLARD GREENS,
PICKLED GREEN TOMATO RELISH, COUNTRY HAM POWDER AND ROASTED TOMATO OIL

LOAN • SEMILLON • BAROSSA VALLEY • 2003

CORBIN EVANS

SMOTHERED LAUREL CREEK CHICKEN WITH ROASTED OYSTER MUSHROOMS AND DIRTY RICE

BURGE FAMILY • OLIVE HILL • BAROSSA VALLEY • 2002 • 1.5L

HUGH ACHESON

BONELESS RACK OF JAMISON FARM LAMB WITH CHESTNUT AND CHANTERELLE DUXELLE,
ROASTED SNOW'S BEND CARROTS FINISHED WITH MINT, HONEY AND BANYULS VINEGAR,
SOFT ANSON MILLS GRITS AND A BLACK TRUFFLE JUS

PARSON'S FLAT • PADTHAWAY • 2000 • 1.5L
SHIRVINGTON • SHIRAZ • MCLAREN VALE • 2005 • 1.5L

PHOEBE LAWLESS

BLACK WALNUT CAKE WITH BUTTERMILK ICE CREAM AND SORGHUM ROASTED BANANAS

ROCKFORD • P.S. MARION TAWNY PORT