

# Songbirds Seasonal Tasting Menu

November 2011

\$110 per person/\$160 with matched wines

Degustation available for entire table only

**Master Stock Braised Pork Shank:** confit abalone, lobster, sake duxelle, Asian salad, crackle dust, spiced coconut foam

*06 Chandon Vintage Brut Rose, Yarra Valley, Victoria*

**Truffle Crumbed Swordfish:** Grilled watermelon, jamon, purple carrot puree, sea urchin dumpling, pomegranate and ginger sauce

*06 Rockford Local Grower Semillon, Barossa Valley, South Australia*

**Red Braised Game Farm Spatchcock:** Wood ear fungus, hen and schezuan dumpling, sesame soba, crisp lotus root

*09 Craggy Range 'Te Muna Road' Pinot Noir, Martinborough, New Zealand*

Rose Petal Sorbet

**Alpine Pepper Rubbed Mandagery Creek Venison Tenderloin:** wilted cabbage salad, confit cherry tomato, milk jelly, cress sauce

*09 Mitolo 'Jester' Cabernet Sauvignon, Mc Laren Vale, South Australia*

**Witches Chase Triple Cream Brie:** Truffle honey, pear and pinenut salad

*09 Rockford Alicante Bouchet Rose, Barossa Valley, South Australia*

**Chocolate marquise:** Strawberry crisps, raspberry sorbet, chocolate soil

*08 Frogmore creek Iced Riesling, Coal River Valley, Tasmania*

Petit Four

Chef De Cuisine Trent Scarr