

Divine dinner value

with the winemaker of



Menu

Salmon sashimi

with horseradish cream & salmon caviar

NV Sparkling Shiraz

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Cured jumbo scallops

coleslaw & lemon jelly

2011 Eden Valley Riesling

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Roasted quail breast

cherries, beetroot purée & chocolate ganache

2011 Drone Blend (Grenache, Mataro, Shiraz)

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Short rib

slow cooked lentils, quinoa & parsley root cream

2010 Stranger (Shiraz/ Cabernet)

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Confit of suffolk lamb loin

sheep's milk curd, caramelised tomato & sweet star anise jus

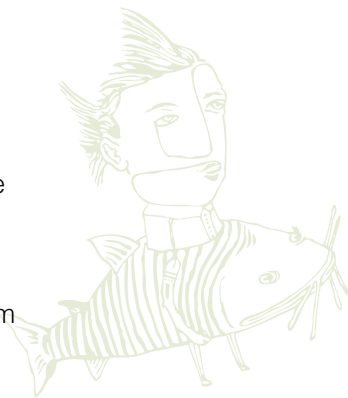
2009 Flaxman Estate Shiraz

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*Port custard

with almond short crust

**Flaxman Shiraz VP*



Esposito@toofey's 162 Elgin street, Carlton Phone: 9347 9838

5 courses matched to **5 wines \$110**

Wednesday 8th February 6:45pm -10:30pm

Book by Wednesday 1st of February

+ to be in the draw to win a bottle of 2009 Flaxman Shiraz

and receive a **complimentary** dessert course & port tasting*

Special price for **wine sales** on the night