



# *a taste of* **Hervey Bay**

**BEST FOOD & WINE FROM NEAR & AFAR**

## **MENU**

*Glass of Wild Flower Prosecco upon arrival*

### **CANAPES**

Duck breast with mandarin, watercress & pistachio nuts.  
Beetroot cured salmon with creme fraiche & pickled beets.  
Smoked chicken breast, pear & rocket.

*Paired with Framingham Old Vine Riesling (NZ)*

### **ENTRÉE**

Grilled snapper, chermoula king prawns with salsa fresca.

*Paired with Robert Oatley Margaret River Finisterre Chardonnay*

### **MAINS**

Beef cheeks slowly braised in a rich bourguignon sauce,  
spinach & parmesan gnocchi with asparagus  
wrapped in prosciutto.

*Paired with Robert Oatley McLaren Vale Finisterre Shiraz*

### **DESSERTS**

Creme brulee with baileys Irish liqueur & chocolate wafers.

*Paired with Robert Oatley Great Southern Cabernet Sauvignon*

Assorted cheese fruit & mixed nuts grazing boards.

*Paired with Robert Oatley Great Southern Cabernet Sauvignon*

# *Enjoy*

