

*Wool Wine & Wheat Country Ball  
Clare Valley November 2005*

*Hors D'Oeuvres*

*Hiramasa Kingfish Sashimi with Finger Lime "Caviar"*

*Chicken Liver & Pistachio Pate with Crostini*

*Local "Dolmades"*

*Entrée*

*Local Ciabatta & Turkish Breads - Local Olive Oil*

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*Venison Carpaccio with Roast baby beets & Goats Curd*

*Mung Dahl Patties with Eggplant Relish - Rivermint Raita*

*Murray Cod & Polenta with Sweet Lemon Myrtle Chilli  
Sauce*

*Local Fetta with Semi Dried Tomatoes & Olives*

*Main Course*

*Steeped Free Range Chicken - Spring Onion Ginger relish*

*Saltbush Hogget Loin crusted in Saltbush Dukkah - Chickpea  
Garlic Mash*

*Braised Beef Brisket in Carob, Chilli & Thai Fish Sauce -  
pearl barley*

### *Cheese*

*Bowilla Brie with Glaceed Grapefruit Rind - Pepperberry  
Oatmeal Cookies*

### *Desert*

*Fig & Wattlerseed Bavarois - Carob Honey Tiles*

*Tea and Coffee*