

Dinner on the Dock 2010

Friday 26^h of February
Lamont's East Perth
7pm for a 7:30 sit down

Lamont's Methode Champenoise
Lamont's Semillon Sauvignon Blanc
Lamont's Shiraz
James Boags Premium
Cascade Premium light

Canapés on arrival

Hazelnut hommus

Cauliflower cream

Salmon gravalax

Tomato and pesto

Confit tuna

First Course

Grilled peach and buttermilk salad with Jamon

Second Course

Baked fig tart and marinated buffalo bocconcini balsamic reduction

Third Course

Prawn and shallot gnocchi with shaved Manchego

Fourth Course

Pancetta and pistachio roasted quail with orange glaze

Fifth Course

Triple cream Brie with Pain Perdu, truffled walnuts

Sixth Course

White chocolate and summer berry trifle with Vanilla macaroon

Coffee and petit fours