

Pipeclay Club

RACV City Club Private Dining Room

Saturday 31st August 2019

Entrée

Soup of the day

2019 McPherson 'Three Vineyards' Sauvignon Blanc, Central Vic

Crispy pork belly, carrot purée, pickled radish,
carrot top, harissa, charred red witlof.

2018 Trofeo Estate 'Amphora' Pinot Gris, Mornington, Vic

Citrus cured salmon, horseradish crème fraîche,
chervil sauce, beetroot gel

2017 Harewood Riesling Great Southern, WA

"The Beetroot"

feta roulade, poriyal, pickled, orange segments

2018 Point de Convergence Rosé, Cévennes France

Main Course

Chicken ballotine, asparagus, Dutch carrot,
fennel, charred shallot, chestnut purée, jus

2018 Point de Convergence Rosé, Cévennes France

Skate wing, sea succulents, lemon, beurre noisette

2017 Steel's Gate Chardonnay, Yarra Valley, Vic

Cauliflower steak, black tahini purée,
pearl barley salsa, celery fennel salad

2017 Roubine 'La Rose', Provence, France

Slow cooked pork jowl, celeriac vanilla purée,
heirloom carrots, Canadian maple jus

2017 Bernard Metrat Chiroubles (Gamay), Beaujolais, France

Dessert

Baked meringue, poached rhubarb, pistachio Chantilly

2010 Seifried 'Sweet Agnes' Nelson, New Zealand

Vanilla crème brûlée, cassis sorbet, blackberries, caramel shard

2016 De Bortoli Noble One, Griffith, NSW

Chocolate tart, salted caramel, macadamia praline, cocoa nib

2016 De Bortoli Noble One, Griffith, NSW

Selection of Gelati Sky ice creams and sorbets

2010 Seifried 'Sweet Agnes' Nelson, New Zealand