

Matilda Bay Beer Dinner 29th March 2010
Carmody's Grill Restaurant

Amuse Bouche

Fat Yak

Mini Venison pie w' raisin and pawpaw compote
And
Chinese Braised pork belly w' hoi sin sauce

Starter

Redback Original

Salt and Pepper Soft Shell Crab w/ Lemongrass and Chilli Jam and Kiwi-fruit Coulis

Entrée

Alpha Pale Ale

Confit Duck Leg resting on baby spinach w/ candied Walnuts, Yellow Gourd Tomatoes and Cherry Dressing

Main Course

Big Helga

Slow roasted Veal Rack w' a saffron potato galette, honey cumin carrots, broccolini and a port jus

Dessert course

Dog Bolter

Chocolate and walnut tart w' raspberry coulis and double cream

To finish

Tea, coffee and fudge

