STONELEA COUNTRY ESTATE

Chefs George Biron & Caroline Berry
Winemakers Katrina & Fred Pizzini

BUXTON SMOKED TROUT CHOUCROUTE

YEA CHEDDAR TART WITH ANCHOIADE

NV Il SOFFIO SANGIOVESE ROSÉ SPARKLING

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PIGEON BROTH WITH TASMANIAN TRUFFLE

2006 PINOT GRIGIO

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YARRA VALLEY SALMON VARIATIONS

CRISP SKIN WITH SUCCULENTS

NATURAL SALMON ASPIC WITH OYSTER

GRAVALAX ON DILL CUCUMBER

SALMON CONFIT ON CELERIAC

BELLY ON FLAGEOLET BEANS

SALMON ROE TARAMA WITH BEETROOT

2005 ARNEIS 2004 RIESLING

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CREPINETTE OF OXTAIL AND BLACK PUDDING

WITH KHOLRABI AND KALE

PEAR AND WALNUT SALAD

2005 SANGIOVESE 2002 CABERNET SAUVIGNON

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BEECHWORTH HONEY BUTTERMILK PANNA COTTA

WITH A COMPOTE OF RHUBARB AND QUINCES AND A CINNAMON SABAYON

2004 VEDUZZO DOLCE

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COFFEE WITH A SLICE OF SPICE