

THE BORED

Holm Oak (Tasmania) Wine Dinner

MONKEY

6.30pm Thursday 21st February 2019

RESTAURANT & FUNCTION CENTRE

www.theboredmonkey.com.au

1304 Pittwater Road Narrabeen NSW 2101



Arrival

Holm Oak NV Sparkling

Entrée (alternative drop)

Tasmanian salmon tartare (V) served with avocado, Shima wasabi and tempura wasabi leaves

Black truffle chicken and mushroom ravioli served with sundried tomato pesto & double cream

Choice of Holm Oak Chardonnay 2017 or Holm Oak Riesling 2018

Holm Oak Wizard Chardonnay 2017 (tasting)

Holm Oak Pinot Gris 2018

Main (alternative drop)

Herb crusted Tasmanian lamb rack served with caramelised rainbow carrots, sauté baby spinach, turned potatoes, parsnip chips and lamb jus.

Grilled Tasmanian ocean trout (V) served with an asparagus and mushroom risotto

Holm Oak Pinot Noir 2017

Holm Oak Wizard Pinot Noir 2017 (tasting)

Holm Oak Shiraz 2017

Dessert (alternative drop) | cheese platter

Soft pavlova (V) served with mixed berries and fresh cream

Mango & coconut panna cotta (V) garnished with mint and raspberry

Holm Oak 'The Duffy' Moscato

Cheese platter from Pyengana cheese company (Tasmania) (V) served with dried fruits & crackers

Holm Oak Cabernet Sauvignon 2017

3-course fine wine dinner for \$110 per person.

Reservations are essential as numbers are strictly limited.

Please note credit card details are required at the time of booking.

Please contact The Bored Monkey (9998 9899) to make your reservation.

No other offer is applicable to this event.