

THE BORED

Petaluma (Adelaide Hills) Wine Dinner

MONKEY

6.00pm for 6.30pm **Wednesday 19th June 2019**

RESTAURANT & FUNCTION CENTRE

www.theboredmonkey.com.au

1304 Pittwater Road Narrabeen NSW 2101



PETALUMA

Arrival

Duck Confit Crostini with parsnips puree & fig jam
Smoked Trout, Sesame Bark & Wasabi Crème Fraîche
Crosier Vintage 2013 Sparkling

Entrée (alternative drop)

Pan-Seared Scallops, Cauliflower Puree & Hickory Smoked Bacon
Chicken Breast, Pumpkin Puree, Maple Bacon & Peas
Petaluma White Label Pinot Gris 2017
Petaluma Project Co Malo Chardonnay 2016

Main (alternative drop)

Beef Fillet, Potato & Leek Puree, Shiitake Mushrooms, Asparagus & Porcini Glaze
Salmon, fennel and lemon risotto plus Bok choy
Petaluma White Label Sauvignon blanc 2018 or Petaluma Project Co Barbera 2016/2018
Petaluma B&V Vineyard Shiraz 2016

Dessert (alternative drop) | cheese platter

Mango & Coconut Pana Cotta
Sticky date pudding
Petaluma Hanlin Hill Riesling 2018
Cane Cut Riesling 2018

Cheeses from Udder Delights | Woodside Cheese (Adelaide Hills) (V) served with dried fruits & crackers

Petaluma White label Cabernet Sauvignon 2016/17
Petaluma Evans Vineyard Coonawarra Cabernet Sauvignon 2013 (tasting)

4-course fine wine dinner for \$100 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.