

Wine & Ale Tales

6:30pm sharp, 17th April 2009

Join the chef, chief wine maker and head brewer for a guided discussion on the virtues of beer and wine at the dining table.

**JAPANESE CHARCUTERIE PLATE - SASHIMI,
SHAVED PRAWN MISO, TEMPURA VEG**

**KNAPPSTEIN RESERVE LAGER - KNAPPSTEIN ENTERPRISE
BREWERY, CLARE VALLEY
08 ROSE - JANE BROOK ESTATE, SWAN VALLEY**

**BLACK CHERRY, ORANGE, WATERCRESS SALAD,
FREMANTLE SARDINE, SPICED RASPBERRY COULIS**

**SAISON DUPONT - DUPONT BROUWERIJ, BELGIUM
08 VERDELHO - JANE BROOK ESTATE, SWAN VALLEY**

PAIR OF BI VALVES

**IMPERIAL STOUT - SAMUEL SMITH BREWERY, ENGLAND
PLAIN JANE - JANE BROOK ESTATE, SWAN VALLEY**

**CINNAMON, RED CHILLI, SEZCHUAN PEPPER
CONFIT DUCK, CELERIAC PURREE, LYCHEE GREEN
ONION SALAD, BLOOD ORANGE REDUCTION**

**HOP HOG - FERAL BREWING CO, SWAN VALLEY
08 VIOGNIER - JANE BROOK ESTATE, SWAN VALLEY**

**DECONSTRUCTED PICKLED, SMOKED, BABY BEEF
RIBS, MINT, GREEN PEA RISOTTO,
GOAT CHEESE, LEMON GREMOLATA**

**SHCHLENKERIA MARZEN - SCHLENKERIA
BREWERY, GERMANY
08 MERLOT - JANE BROOK ESTATE, SWAN VALLEY**

**WATTLESEED CRUSTED MARGARET RIVER VENISON
LOIN, SLOW COOKED BEETROOT GALETTE, GRAPE
FRUIT MICRO HERB SALAD, CITRUS DUST**

**RODENBACH ORIGINAL - RODENBACH
BROUWERIJ, BELGIUM
07 SHIRAZ - JANE BROOK ESTATE, SWAN VALLEY**

**SEARED SHARK BAY SCALLOP,
SALMON ROE, PEAR FOAM**

**RUST - FERAL BREWING CO, SWAN VALLEY
SAUVIGNON BLANC - JANE BROOK ESTATE, SWAN VALLEY**

**CHEESE ON TOAST WITH QUINCE PASTE, POACHED
MINI TOFFEE APPLE, FRUIT AND NUT CLUSTER**

**RAZORBACK - FERAL BREWING CO, SWAN VALLEY
68 LIQUOR VERDELHO - JANE BROOK ESTATE,
SWAN VALLEY**

Feral Brewing Company, 152 Haddrill Road, Baskerville.
Tickets \$170 includes 8 food courses each matched with beer and wine
For bookings phone 92964657 or email restaurant@feralbrewing.com.au

Presented by

