



## 2011 Taste Great Southern

### 5 Course Degustation Dinner

Friday 4th March 7pm - \$85 pp all inclusive

Join us for a rare treat on the eve of MOOMBAKI's 11th vintage; a degustation menu featuring current & rare museum wines, carefully matched with a delectable selection of truly local and lovingly prepared produce.

#### - 2009 Chardonnay & 2010 Classic White -

Traditional free-range pork rillettes on roast garlic rub Royale Sourdough  
Pickle of apple - Crumble of honey pork crackle

#### - 2006 Chardonnay -

Kentdale marron poached in Chardonnay court-bouillon  
Roast leek & Ringwold's goats curd twice-baked soufflé – Chardonnay & Butter Sabayon

#### - 2005 & 2008 Shiraz -

Carpaccio of house slow-cured venison brasaola with local beets poached in Shiraz  
Parsley & Shiraz vinaigrette - Forest Edge olive oil

#### - 2004 & 2008 Cab Sauv, Cab Franc, Malbec -

Slow-braised Albany beef cheek & sticky ox tail  
Stuffed walnut suet dumpling - Cabernet Sauvignon jus

#### - 2007 Reserve -

Upside-down couverture & Shiraz chocolate torte  
Local blueberry & MOOMBAKI Reserve gel - MOOMBAKI preserved lightly-spiced peach compote -  
Wattle seed dust

bookings essential - payment required prior to event

contact: moombaki - 98408006 | the old pantry - 9848 1260 | email: melissa@moombaki.com  
menu subject to slight variation depending on local seasonal fluctuations!

THE OLD PANTRY, 12 Mt Shadforth Road, DENMARK WA 6333 T: 9848 1260