

# the Boat House by the lake



## Sample degustation menu

Amuse - bouche

Merimbula oyster, pickled cucumber, jellied cucumber  
*NV Chandon Brut, Greenpoint, VIC*

Slow cooked egg, asparagus, jamon crumbs, lemon oil  
*2011 Petaluma Riesling, Clare Valley, SA*

Crumbed pork jowl, puy lentil salad, horseradish, baby red onion, radish  
sauce gribiche  
*2009 Phillip Shaw The Architect Chardonnay, Orange, NSW*

Roasted Poussin, cauliflower, leeks, morel  
*2010 Babo Pinot Grigio, Delle Venezie, Italy*

Braised lamb shoulder, parsnip, heirloom carrot, king brown mushroom  
*2008 Rusden Grenache, Barossa, SA*

Fromage  
Gorgonzola dolce mousse, beetroot, Joseph Botrytis Riesling jelly, walnut  
*2008 Pantelleria, Pellegrino, Marsala, Italy*

Pre dessert

Chocolate, salted caramel, sesame and peanut  
*2008 Jeir Creek Botrytis Semillon Sauvignon Blanc, Murrumbateman, NSW*

One hundred ten dollars per person

Fifty dollars per person for matching wines

**The degustation menu is designed to be enjoyed by the whole table**

