



MARGARET RIVER

Grand Degustation featuring the Elle Deslandes Trio

Menu

On Arrival

Tea smoked salmon blini, horseradish remoulade, yarra valley salmon caviar
2007 Clairault Estate Riesling

Aromatic duck broth, autumn mushrooms, watercress
2007 Clairault Semillon Sauvignon Blanc

Blue swimmer crab + wa scallop ravioli, saffron, soft herbs, baby leek
2004 Clairault Estate Semillon

Pressed sweet pork, pemberton marron, apple confit, kaffir lime
2005 Clairault Estate Chardonnay

Boneless Margaret River wagyu shank, porcini + white bean ragout, gremolata
2004 Clairault Shiraz

Heiley's Pyengana cheddar, dried fruit sourdough, cabernet soaked dates
2004 Clairault Estate Cabernet Sauvignon

Spiced rum + muscatel brulee, orange blossom clotted cream, cardomon tuille
1990 vintage port

Beer, wine and cocktails will be served upon arrival. A 50ml serve of each wine will be served with each course. Clairault's range of wines will also be available to purchase at the bar.