



MARGARET RIVER

Local Lunch—Sunday 4th May 2008

Local food... Local Wine... Local Beer... Local DJ ...

Set Menu—\$65.00 per person

Entrée

w.a. scallop + blue swimmer crab ravioli, leek veloute, saffron, young herbs
or
margaret river venison tataki, cucumber wasabi ice, wakame dashi broth

Main

line caught w.a. snapper, coconut + galangal sauce, fragrant salad, fried garlic relish
or
fillet of harvey beef, aromatic local tomatoes, margaret river pecorino, potato gratin

Dessert

pear + macadamia crumble, busselton honey pannacotta
or
roasted organic rhubarb, handmade shortbread, quice sauce

Clairault would like to thank the following suppliers...

Margaret River Venison
Harvey Beef (DBC)
Busselton Honey
Leschenault Seafood
Margaret River Goats Cheese