



TAYLORS®
CLARE VALLEY

WINE DINNER

amuse bouche

YELLOW FIN TUNA. SESAME. WASABI
GOAT CHEESE. PARMIGIANA REGIANO

with Taylors Estate Pinot Noir Chardonnay Brut Cuvée NV

entree

TARTARE OF CURED KING SALMON. PRAWN.
AVOCADO. CREME FRAICHE

with Taylors St Andrews Rielsing 2017

pre main

PRESSED DUCK CONFIT. GREEN APPLE. FENNEL.
RHUBARB. SANGRIA SAUCE

with Taylors St Andrews Chardonnay 2016

KAFFIR LIME GRANITA

main

WAGYU TENDERLOIN. JERUSALEM ARTICHOKE. BEETROOT JUS

with Taylors Jaraman Shiraz 2016

hero wine tasting

NOT TO BE PAIRED. SIMPLY COMPARED

Taylors Visionary Cabernet Sauvignon 2010

Taylors Visionary Cabernet Sauvignon 2012

with GORGONZOLA. BITTER COCOA. CARAMEL

dessert

CHOCOLATE FONDANT. TOASTED VANILLA MARSHMALLOW.
MIXED BERRY CHARLOTTE. BASIL AGAR

Taylors St Andrews Shiraz 2015

27.06.2018



HELLENIC CLUB
Where Canberra Meets