

MCC Food & Wine Trail – Bendigo Set Menu



Entrée

Marinated central districts lamb fillet presented on a petite fattoush and fetta salad
Wine recommendation – Memsie Chardonnay Sauvignon Blanc Semillon Roussanne

Chinese short soup with chicken dumplings, coriander, ginger and Eaglehawk Asian greens

Wine recommendation – Pondalowie Shiraz Viognier

Main Course

Central high country pork cutlet served on braised red cabbage, Lyonnais potato and golden square poached Corella pear syrup

Wine recommendation – Waterwheel Memsie Shiraz Cabernet Merlot

Wangara free range chicken breast marinated in lemon and thyme served on goats cheese mash with caramelised red and yellow capsicum

Wine recommendation – Waterwheel Estate Chardonnay

Dessert

Kangaroo flat raspberries short cake with white chocolate, vanilla parfait berry coulis and Bendigo gold leaf

MCC Food & Wine Trail Bendigo set menu will be available in the
MCC Committee Room from Monday 2nd November 2009

Enjoy two courses with a glass of wine and tea or coffee to finish \$45 per person

Enjoy three courses with a glass of wine and tea or coffee to finish \$60 per person