

Burnelee Excursions on Horseback presents 'Horses & Courses'

Saturday 11 September 2010

Lunch menu features three tastes per course

Helm's Classic dry Riesling 2010

Pambula rock oysters
with Jeir Creek verjuice jelly
with grilled salumi
topped with butter leeks and puff pastry

Helm's Cabernet Sauvignon 2007

Slow cooked Greenfield beef with Homeleigh Grove olives
Kangaroo tail pie
Confit of Thirlmere duck with pickled red wine quince
Cavolo nero tossed in EVOO and Sassafras walnuts
Caramelised turnips
Warm potato salad with truffle salt

Helm's Half dry Riesling 2010

Capra fromage blanc with Bindaree Bees honeycomb
and Cootamundra pistachio biscotti