



BASS PHILLIP



Wine Club Members Dinner #2

Tuesday 25 November 2014

Confit Ora King salmon, creme fraiche.

Soft-boiled quail egg, yuzu curd, quinoa salad.

Estate Chardonnay 2013

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Saikyo-yaki baked black cod fillet,
Spring vegetables, kombu-butter sauce.

Estate Chardonnay

2010 - 2009 - 2011 (95points) - 2012 (94points)

————— ∞∞∞∞ —————

Roasted Golden Plains suckling pig saddle,
kale, cocktail kiplfer potatoes, *yakiniku* bbq sauce.

Crown Prince Pinot Noir

2010 (95points) - 2011 (92points) - 2012 (95points) - 2013

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Chinese-roasted duck breast,
blush turnips, bok choy, baby corn, confit king brown,
hoisin duck sauce.

Bin 17k

2012 (94points) - 2010

Premium Pinot Noir

2011 (94points) - 2012 (98points)

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Saint-André and Tarago River Triple Cream,
toasted spiced fruit & nut loaf.

Estate Pinot Noir

2010 - 2011 (93points) - 2012 (96points)

Reserve

2012 (99points)

\$195pp [Book Here](#)

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Matteos Restaurant

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