

AUTUMN IN SEASON

UTILISING THE FRESHEST SEASONAL PRODUCE FROM OUR
ONSITE KITCHEN GARDEN & LOCALLY GROWN PRODUCE
4 COURSES PLUS CANAPÈS AND A GLASS OF SPARKLING WINE
\$65 PP OR \$85 PP WITH PAIRED WINES

RSVP: 27TH APRIL 2014, BOOKINGS ESSENTIAL
E:dine@ridgeview.com.au
P:02 65747332
* BYO Welcome
*Please advise if any dietary requirements

FRIDAY 2ND MAY 2014 6.30PM @ 273 SWEETWATER RD POKOLBIN NSW

CANAPES

Coconut crumbed prawns
with lime and garlic aioli
Roma tomato bruschetta with
RidgeView grown basil and
balsamic reduction

Harissa spiced meatballs
with Tzatziki dipping sauce
Smoked salmon crepes
with a horseradish crème

*2013 Traditional Cuvee "Sparkling Pinot
Noir/Chardonnay"*

FIRST COURSE

Grilled Antipasto "Ridge" vegetable
terrine with a tempura zucchini flower
stuffed with goats cheese drizzled with
a sweet balsamic and red wine reduction
2013 Pinot Gris

SECOND COURSE

Moisture infused pork loin on celeriac
puree with whisky braised apples and
crisp straw potatoes
2007 Chambourcin

THIRD COURSE

Garlic and Marinated lamb cutlets with
baby Dutch carrots, fresh garden peas
and a minted jus
2011 "Impressions" Shiraz

FOURTH COURSE

Espresso layered cheesecake with
raspberry and white chocolate gnash
and toffee dust Ice Cream
*2011 "Sweet Tooth" Late Harvest Viognier;
Tea or Coffee*