



WALSH BAY ARTS TABLE DINNER 2016

Tuesday 8 November at 6pm
Pier 2, Walsh Bay

Al-fresco 5 course degustation dinner
on the Sydney Harbour foreshore
including matching wines from the Southern
Highlands vineyards

Cost: **\$180 per person**

Tickets: walshbaysydney.com/artstable

DEGUSTATION MENU

FIRST COURSE – PIER ONE SYDNEY HARBOUR

spanner crab, salted cream, roe, kohlrabi

Mount Ashby Wine, 2016 Pinot Gris

SECOND COURSE – VIEW BY SYDNEY

seafood plate including: oyster with yuzu wasabi dressing, ocean fresh prawn with rose maria sauce, crab and mango salad, seared tuna with soba noodle salad, wasabi cream and toasted nori

Bendooley Estate, 2014 Reisling

THIRD COURSE – WALSH BAY KITCHEN

smoked duck breast, confit duck leg, frisse, sechuan & orange sauce

Tractorless Vineyard, Rose

FOURTH COURSE – SIMMER ON THE BAY

spiced lamb rumps with spicy cauliflower and potato sambal & herb chutney and cauliflower fritters

Artemis, Pinot Noir, 2015

FIFTH COURSE – SYDNEY DANCE LOUNGE

Golden gay time - Burnt caramel, Vanilla, Chocolate and biscuit

Joadja Estate, Autumn Botrytis Sauvignon Blanc

Served with bread by Sonoma

Oat Porridge Sourdough, Sonoma Miche and Sonoma Mission

Coffee by Café in a Box

The dinner will be accompanied by a number of exciting performances by the event co-hosts
The Song Company, Australia's preeminent a cappella ensemble