



ROYAL SYDNEY YACHT SQUADRON

FORT DENISON CELLAR

<p><u>Degustation</u> Lunch or Dinner with matched Wines</p>	<p>Mon - Fri \$190.00</p>
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** price includes 1 glass of each wine per person / per course **

April 2021 MENU

Confit Petuna Salmon

remoulade, green shallot puree, salmon roe, sorrel (gf)
NV Akarua Sparkling Brut, Central Otago NZL

Confit Duck, Foie Gras & Kipfler Potato Terrine

frisee, Cabernet vinaigrette, pickled black cherries, sourdough crisp
NV Christian Drouhin Pommeau de Normandie Liqueur, Normandy FRA

Grilled Blue Eye Cod Fillet

brown butter, capers, lemon, brioche croutons, oyster mushrooms, chard leaves
2012 Chateau de Puligny-Montrachet Clos du Chateau Blanc, Burgundy FRA

Yuzu sorbet

Chargrilled Riverina Beef Tenderloin

pecorino crust, asparagus, parsnip puree, black pepper jus
2018 Izway Bruce Shiraz, Barossa & Eden Valleys SA

Republique Cacao Chocolate Marquise

hazelnut ice cream, honey caramel, almond praline (gf)
2016 Ceretto Aziende Vitivinicole Moscato D'Asti, Piemonte ITL

Chef's Selection of Regional and Imported Cheeses

pane carasau crisp bread & quince paste (gf)
NV Jones Winery Classic Muscat, VIC

espresso coffee or tea with petit fours

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