



RINALDO'S CASA CUCINA – SUNDAY 12 JUNE 2011

TRAILS, TASTINGS & TALES FESTIVAL DEGUSTATION DINNER

MENU

L'antipasto

Eggplant, ricotta and 'Formichi' pancetta roll, sweet and sour sardine, pan fried Jamon wrapped pear

Wine: Morrisons of Glenrowan 2009 Fiano Garganega

Il primo piatto

Hand-made King Valley free range egg linguine tossed in bisque and topped with a pan fried king prawn

Wine: Taminick Cellars 2010 1919 Series Trebbiano

Il seconde piatto

Rinaldo's duck trio – soft smoked duck breast with beetroot chutney, duck liver paté with pepper glaze and garlic crostini and orange infused duck terrine

Wine: Silent Range Estate 2008 Sarah Kathleen Sparkling Shiraz

Il terzo piatto

Veal osso bucco with Glenrowan port glaze served on green pea puree with baby vegetables and confit cherry tomatoes

Wine: Baileys of Glenrowan 2009 Petite Sirah

Il dolce

Chocolate raisin mousse with Glenrowan Muscat reduction

Wine: Auldstone Cellars Liqueur Muscat

\$95 per person all inclusive, 5 courses and one glass of wine per course.

6.30pm for 7pm start at Rinaldo's.

For bookings contact Rinaldo's on 03 5721 8800