



**SYDNEY SEAPLANES**  
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# Berowra Waters Inn

**Our menu is designed as a series of 'degustation' or tasting dishes. Please select the number of dishes you would like to enjoy. The dishes are listed so you may enjoy a progression down the menu with or without the wines matched by the glass by our cellar master.**

Chilled Vichyssoise, Sterling Oscietra Caviar, Oyster Beignets

Garlands Riesling 2007, Mount Barker, Western Australia

Tarte Fine Of Aubergine, Zucchini, Piquillo Peppers, Small Salad Of Buffalo Mozzarella

Huia Sauvignon Blanc 2007, Marlborough, New Zealand

Hiramasa Kingfish Tartare, Beetroot Oil, Fresh Ocean Trout Roe

Rosily Vineyards Semillon, Sauvignon Blanc 2006, Margaret River, Western Australia

Grilled Sea Scallops, Risi-e-Pisi Risotto

Scarborough Semillon 2007, Hunter Valley, New South Wales

Olive Oil Poached Blue Eye, Prosciutto San Danielle, Mussels 'a la crème'

Kumeu River 'Village' Chardonnay 2006, Kumeu, New Zealand

Grilled Green Asparagus, Fried Local Duck Egg, Grated Ocelli Crutin Tartufo

Sottimano Dolcetto D'Alba 2004, Piedmont, Italy

Steamed Marron Tail, Veal Shank Mezzaluna, Chive Veloute

Te Mania Pinot Noir 2005, Nelson, New Zealand

Roast Saltwater-Soaked Pheasant, Braised Lentils, Baby Spinach, Porcini Mushrooms

Domaine Gachot-Monot 'Passetoutgrains', Pinot Noir / Gamay 2005, Cote D'Or, Burgundy, France

Roast Boneless Rack Of Lamb, Parsnip Puree, Brussel Sprouts, Pancetta, Xeres Reduction

Di Fabbio 'The Old House' Merlot 2004, McLaren Vale, South Australia

Peppered Squab Pigeon Breast, Savoy Cabbage, Truffled Spaghetini Pasta

West Cape Howe 'Two Steps' Shiraz 2005, Margaret River, Western Australia

Wagyu Onglet Braised With Shallots, Celeriac Puree

Parker Estate Terra Rossa Cabernet Sauvignon 2004, Coonawarra, South Australia

Our Selection of Matured Local & Imported Cheese

Pear & Dried Cherry Croustillant, Hazelnut Gelato

Nougat Glace, Last Of The Season Local Raspberries

Black Pepper Soft Cake, Poached Rhubarb, Yoghurt Sorbet

Dark Chocolate 'Petit Pot', Almond Biscotti, Espresso Ice Cream

Variation On A Theme... A Selection Of All The Desserts... *minimum for two guests*

Coffee, Tea & Petit Fours