

# maha sultans may 2012

8 courses \$135 per person \$75 wine match per person

\*6 courses \$95 per person \$65 wine match per person

\* smoked pork hock broth, truffle potato foam, quail egg, beans,  
silver beet  
2009 weingut max ferd. richter 'estate', riesling, mosel germany

\* corn fed chicken tagine, broken egg, corn bread, saffron, iranian  
figs, sucuk soil  
2008 by farr, viognier, geelong vic

\*john dory fillet, raw greens, preserved lemon, mushroom cream,  
almond mayo  
2007 domaine jean fery saint-romain, chardonnay, cote-de-beaune france

\*duckling breast, pressed leg, roots, onion crumble  
2010 garagiste 'le stagiaire' pinot noir, mornington peninsula. vic

rabbit loin, morels, angel hair, braised leg, peas, foie gras foam,  
hazelnut coco nibs bastilla  
2010 domaine bernard metrat moulin-a-vent, beaujolais france

\*12 hour roasted mt. leura lamb shoulder, pistachio and green olive  
tabouleh  
2003 château musar 'hochar père et fils' cinsault blend, bekaa valley, lebanon

OR

david blackmore rib eye cap marble score 9+, honey, coriander  
seed, roast garlic parfait, shaved roots

2002 bodegas felix solis 'albalí arium' gran reserve, tempranillo, valdepenas spain

\*peanut butter parfait, baklava crumb, salted caramel, chocolate  
sorbet, orange blossom foam  
nv campbells rutherglen topaque, rutherglen, vic

'when life gives you lemons'  
lemon curd tart, saffron ice cream, lime wizz fizz, blood orange jelly  
2008 domaine des richards muscat de beaumes de venise, rhone valley, france