



MELBOURNE OLD BOY'S DINNER AT LAMARO'S  
WITH BRESS WINERY  
TUESDAY NOVEMBER 24<sup>TH</sup>, 2009

CANAPÉ ON ARRIVAL

*ON ARRIVAL BRESS BRUT CIDER  
NV BRESS SPARKLING SHIRAZ*

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CURED ATLANTIC SALMON, PRAWN & RADISH SALAD, SPICED NASHI PEAR DRESSING

*2007 BRESS GOLD CHOOK CHARDONNAY  
2009 BRESS SEMILLON SAUVIGNON BLANC*

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250G ROAST FILLET OF AGED BEEF WITH SHALLOT PUREE & GREEN PEPPERCORN JUS

*2007 BRESS GOLD CHOOK SHIRAZ  
2008 BRESS BENDIGO HEATHCOTE SHIRAZ*

MAIN COURSE IS SERVED WITH GARDEN SALAD & OVEN ROASTED POTATOES

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CRÈME CARAMEL, PASSION FRUIT TEA & RASPBERRY SORBET

*2008 BRESS KINDEST CUT GEWURTZTRAMINER*