

2002 Master of Australian Food and Wine  
GALA DINNER  
Wednesday 11th September, 2002

**Cocktail**

**Cold**

Tuna Tartare Marinated in Sesame Oil in Popiah Cone SL  
Pear Crostini with Shrimps SL

Cornetto with Fresh, Truffle Flavoured Goat's Cheese RM  
Honey Glazed Duck Breast with Arugola Mousse and Tomato Coulis RM

**Hot**

Crispy Julienne Beef Marinated with Thai Spices SL  
Crispy Prawns coated with Shredded Filo Dough

Truffle and Potato Terrine RM  
Strudel of Lamb and Artichokes with Balsamic Jus RM  
Pan Fried Fresh Goose Liver with Panettone Chip and Apple Sherbet RM

**MENU**

**Entrée – Mark Vann**

Smoked Beef Tataki with Spicy Eggplant Salsa

**Fish course – Don Pintabona**

Crab Crusted Barramundi with Braised Endive, Red Wine Fumet

**Intermezzo – Werner Kimmeringer**

Tomato Gel, Port Marinated Pachino Tomatoes, Yarra Valley Goat's Cheese

**Main course – Grant MacPherson**

Braised Shank of "Hill of Darling" Lamb, Truffled Sweetbreads, Chive Butter  
Swiss Chard, Baby Spinach Leaves, Sweet Potato Puree

**Dessert – Susan Notter**

Passionfruit Cream and Pineapple Chiboust with Pineapple  
Champagne Sabayon and Glazed Fresh Fruit

**Pralines**

Fresh Fruit Tarts, Coffee Macaroons, Orange Sesame Tuilles  
Florentine's, Champagne truffles