

The Master of Australia food and wine 2003

A la carte menus

Grant Mac Pherson at Number 8 restaurant and wine bar  
September 9<sup>th</sup> till 13<sup>th</sup>

E

Composition of Red Kangaroo

Wild Arugula Leaves

Champagne Grape Chutney

\$ 15.50

Terrine of Hand Picked Mushrooms

Warm Potato Salad, Dandelion Dressing

\$ 16.50

Consommé of Blue Swimmer Crab

Crustacean Ravioli, Shaved Fennel

\$ 15.00

Sesame-Crusted Ahi Tuna Loin

Tuscan White Beans, Marjoram Oil

\$ 18.00

Foie Gras and Egg Plant Soup

Garlic Flan, Chorizo Sausage

\$ 19.50

M

“Black-Jack” Spiced Australian Beef

Olive Smashed Potatoes, Ratatouille Vinaigrette

\$ 35.00

Braised Shank of “Hills of Darling” Lamb

Truffled Sweetbreads, Chive Butter

\$ 28.00

Pan-Roasted Duck Breast

Chick Pea Fritter, Mango Pico de Gallo

\$ 31.00

Polenta-Crusted Blue-Eye

Double Current Tomato Confit

Salad of Sago Pearls

\$ 29.50

Oven-Roasted Fillet of John Dory

Marron Cannelloni, Bouillabaisse Emulsion

\$ 33.00

D

Eight-Hour Roasted Golden Pineapple

Basil Seed Ice Cream, Caramel Sauce

\$ 12.00

Tropical Fruits in Brick Pastry

Coconut Gelato, Szechwan Pepper

\$ 12.00

New York Cheesecake

Chocolate Tuile, Blueberry Compote

\$ 13.50

Warm Valrhona Chocolate Cake

Candied Pecans, Johnnie Walker Blue

\$ 15.00