



SHARED TABLES LUNCH AT BOTTEGA 4th April 2005

On Arrival

Crown Lager

All Saints Sparkling Cabernet non vintage

Seared scallops with cauliflower, fennel and truffle vinaigrette

Foster's Lager

All Saints Estate 'Family Cellar' 04 Marsanne

Braised Country Tender shoulder lamb rack with tomato, rosemary and sweet peppers

Foster's Lager

St Leonards Cabernet Franc

Roasted Country Tender eye of rump with a celeriac and potato torta, salsa verde

Carlton Draught

St Leonards Shiraz 02 Viognier

Lemon & mascarpone semifreddo with blueberries and hazelnut frollino

Cascade Stout

All Saints Estate Late Harvest 02 Marsanne

This menu has been created by Daniel Schelbert in conjunction with Shared Tables









