

**PARAMOOR WINERY AND NOAH'S INN  
TYLDEN PRESENT  
6 COURSE DEGUSTATION MENU**

**CELEBRATING BUDBURST 2009  
SATURDAY 15<sup>TH</sup> NOVEMBER 6.30 FOR 7.30 PM  
\$105 PER HEAD BOOKINGS ESSENTIAL**

**1<sup>ST</sup> COURSE**

Venison Ragout Parcel drizzled with Blackberry syrup.  
Accompanied by Paramoor Wines – 2007 'Mr Jack' Pinot Noir  
**Gold medal 2009 Victorian Wine Show**

**2<sup>ND</sup> COURSE**

Rabbit Fillets marinated in Pepper and Red Wine with Black Peppercorn Timbale  
Served over Rocket Salad.  
Accompanied by Paramoor Wines – 2005 'The Fraser' Cabernet Merlot  
**James Halliday 93 points**

**3<sup>RD</sup> COURSE**

Kangaroo Fillets with Lemongrass and Red Wine reduction.  
Accompanied by Paramoor Wines – 2007 'The Fraser' Shiraz Cabernet  
**Successor to the remarkable 2006 'The Fraser' (James Halliday 96 points)**

**PALATE CLEANSER**

Lemon Tea Sorbet

**4<sup>TH</sup> COURSE**

Prawn Bisque with Snapper Pieces in light pastry  
Served over Spinach, Pear and Parmesan Salad  
Accompanied by Paramoor Wines – 2008 Pinot Gris/Pinot Noir/Chardonnay.  
**Very popular blend unique to Paramoor**

**5<sup>TH</sup> COURSE**

Crayfish Medallions on Roasted Apple with Scallop Mousse.  
Accompanied by Paramoor Wines – 2008 Riesling.  
**James Halliday 95 points**

**6<sup>TH</sup> COURSE**

Warm Fruit Salad served with Vanilla Bean Ice Cream  
**The only Botrytis Riesling ever made from Macedon Ranges Grapes**

**Venue: Noah's Inn Tylden, 43 Trentham Road, Tylden**

**Date: Saturday, November 14**

**Time: 6.30 for 7.00pm**

**Bookings: phone 5424 8119**