

# Adair

Country Inn & Restaurant

## Wine Dinner Evening

Celebrating Australian and New Zealand wines

Head Chef Orlo Coots & Wine Connoisseur Peter Emery

*“Adventure out to the Lands Down Under”*

**Sunday, January 15, 2012**

Evening begins at 6 pm with a Cocktail and Hors D'oeuvres

### Hors D'oeuvres

Kangaroo with green peppercorn mustard  
Mango-Lime Prawns

### First Course

Green lipped mussels and julienne vegetables  
steamed in a lightly spiced Thai curry broth

### Second Course

*Maori Boil Up*

Pork simmered with watercress, sweet potatoes and  
vegetables accompanied with a pumpkin dumpling

### Third Course

Sesame seed crusted Barramundi finished with a  
ginger-citrus-cilantro sauce on a bed of basmati rice

### Fourth Course

Braised Australian Lamb shank prepared with an  
aromatic ragout of thyme, tomato and white beans

### Awesome “ Aussie ” Dessert

Macadamia nut and kiwi napoleon with  
lemon myrtle pastry cream and macerated tamarillo

\$100 per person

(including wines, tax and Gratuity)