

The Adair “Family”
Head Chef Orlo Coots and Wine Consultant Peter Emery
welcome you to our Wine Dinner Event
“Adventure out to the Lands Down Under”
Celebrating Australian and New Zealand wines

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

First Course

Green lipped mussels steamed with Thai curry broth
and julienne vegetables

Second Course

Maori Boil Up

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

Third Course

Sesame crusted Barramundi with ginger-citrus-cilantro sauce with rice

Fourth Course

Australian Braised Lamb shank with white beans, tomato and thyme

Dessert

Macadamia nut and Kiwi Napoleon with Lemon Myrtle pastry cream,
and macerated tamarillo