

# Friends Annual Dinner 2015

## Aperitif

Glass of Tyrells Private Release SSB  
*South Eastern Australia*

## Canapés

Chargrilled Kangaroo with beetroot relish and dukkah dust  
Oyster Ayers Rock - Sydney rock oyster topped with roast capsicum and paprika salsa.  
Seared Emu roulade with bush tomato chutney.

## Entrée

Salad of summer vegetables with rosemary, roast beetroot, white and green asparagus, pickled radish finished with a lemon aspen dressing and scotch quail egg.

## Main

Butter poached red snapper marsh samphire and asparagus, pan seared fennel, citrus dressing finger lime pearls.

## Dessert

Port roasted figs, sticky date and condensed milk cake pistachio ice-cream finished with raspberry jelly and edible flowers.