

ROBERT OATLEY

at



Food cooked by someone who really cares

SMH Good Food Guide

Robert Oatley Vineyards 5 star rated

James Halliday

Friday October 7th 2011

\$80 per person

The Food

Vintage Bega cheddar beignet

Trumpeter and Lilliput caper crepe

Local lobster crème fraiche cone



Scallop pie, escabeche cauliflower, Sorell,

vanilla saffron emulsion



120 day aged on the bone Moruya Black Angus sirloin
with a medley of spring vegetables and bordelaise sauce



Old Telegraph Road fire engine red washed rind brie,
Tarago shadows of blue and Maffra cloth aged cheddar with
house made crackers and quince paste

The Wine

Robert Oatley Margaret River & Pemberton

Sauvignon Blanc Semillon 2009



Robert Oatley Craigmoor AC1 Mudgee

Chardonnay 2010



Robert Oatley Ovens Valley

Shiraz 2008



Robert Oatley Margaret River

Cabernet Sauvignon 2008

