



BEER DINNER

DECEMBER TENTH 2009

LAGER

chili seared wild alaskan sea scallops with cardamom ginger coulis & fresh coriander

HEFEWEIZEN

wooldridge creek tempranillo poached fig butter with multi seed cracker bread, mama terra goat cheese & dried apricot

AMBER ALE

charbroiled, rare, green peppercorn bison tenderloin with smoked gouda gratin & onion straws

DOUBLE IPA

garlic prawns with habañero mojo

OAK AGED BARLEY WINE

rogue creamery smokey blue cheese

BOURBON MILK STOUT

blueberry basil ice cream with balsamic tar