

DANI VALENT



*Vue de Monde*

Thursday 17<sup>th</sup> August 2017

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Truffle and chickpea  
Port Phillip Bay scallop, dried scallop emulsion, salted desert lime  
Mullet roe, quandong and parsley  
*NV Range Life Prosecco, King Valley Vic*

Peas, salmon roe and lemon verbena  
*2015 Chateau Saint-Florin, Bordeaux Blanc*

Bread and cultured butter  
*2016 Gapsted Hidden Story Pinot Grigio, Northern Vic*

Marron, mushroom and koji  
*2017 Angove Organic Rose, McLaren Vale SA*

Mark Eather line caught bar cod, smoked spanner crab and beach herbs  
*2016 Princess Butterfly Pinot Noir, Yea Valley Vic*

David Blackmore Wagyu beef, fermented potato and wild garlic  
*2015 Shady Lane Shiraz, Grampians Vic*

Roasted Marshmallows  
Macadamia lamington  
*2016 Mars Needs Moscato, Riverland SA*

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Smoked coffee and white chocolate  
Chocolate and river mint  
Marinated pear and native thyme  
Gumnut

VUE EVENTS