



Barramundi Boys



**FISH
CAFE**

Manly's favourite cafe and wine bar

Fish Cafe are delighted to invite you to an evening with Glenn Thomas, chief winemaker at **Vavasour**, the internationally acclaimed Marlborough, New Zealand winery.

Wednesday 19 November 2008

6pm for a 6.30pm start

Cost: \$90 per person

Bookings can be made at the restaurant or on 3893 0195

Enjoy the latest release Sauvignon Blanc's, Pinot Gris and Pinot Noir from this multi-award winning winery matched to canapes on arrival and degustation menu. Glenn will take you through each of the wines and answer your questions.

Degustation Menu

Redwood Pass Sauvignon Blanc 2008

Canapés of Sauvignon Blanc Sorbet on Coffin Bay Oysters. Sand crab and Green Olive Tartlets bound with homemade mayo.

Vavasour Awatere Sauvignon Blanc 2008

Ocean Trout Gravelaz with lightly toasted Organic Rye Sourdough and Avocado Oil.

Vavasour Pinot Gris 2008

Middle Eastern Spice crusted Sea Scallops with Chorizo and candied fennel.

Vavasour Pinot Noir 2007

Amelia Park Lamb with Potato Gratin, Baby Carrots, Broccolini and Red Current Jus

Vavasour Riesling 2006

Vavasour Riesling Syrup soaked tropical fruit.

VAVASOUR



Fish Cafe

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www.fishcafe.com.au