

*Glen Isla House*

*Presents*

*Grand Island Indulgence*

*A Slow-Food Dinner*

*with*

*Renowned Wine Maker*

*David Lance*

*Matched with Wines from  
Phillip Island Vineyard & Winery  
414 Berry's Beach Road, Phillip Island  
Phone: 03- 5956-8465 - enq@phillipislandwines.com.au*

*7pm - 3<sup>rd</sup> January 2004*

***Chef de Cuisine**  
Martin Baker*

***Hosts**  
Madeleine and Ian Baker  
Glen Isla House  
Licensed Guesthouse B&B  
230-232 Church Street , Cowes, 3922  
Phillip Island – Australia  
Ph: 03-5952-1882 – info@glenisla.com  
www.glenisla.com*



*An official event of the Slow Food Gippsland Summer Festival*



# Menu

## Canapés

*Served in the ambience of the Glen Isla Heritage Gardens  
"Sea Spray" Sparkling Brut*

## Entrée

*Island Chowder with Bay Harvested Fresh Seafood  
Or  
Caramelised Onion & Fetta Tart  
With Rocket & Dressing of preserved lemon and Extra Virgin Olive Oil  
"Cape Woolamai" 2003 Sauvignon Blanc*

## Main Course

*Slow Roasted Prime Gippsland Lamb Fillets  
Resting on an Organic Sweet Potato Mash  
Topped with a "Pyramid Rock Shiraz" and Blueberry Jus  
Or  
Chicken Breast  
Oven Baked encasing spinach, Prosciutto, Fortina Cheese & House Dried Tomato  
On and bed of Risotto and topped with Roasted tomato & Basil sauce  
"From the Cellar" - Phillip Island Wines Pinot Noir 2000  
Phillip Island Wines Chardonnay 2001*

## Dessert

*Hand-crafted Nougat Semifredo with Dried apricots  
Accompanied home-made toffee sauce  
"The Pinnacles" Botrytis Chardonnay*

## After Dinner

*Cheese Platter of Gippsland's Best  
Phillip Island Wines Cabernet Sauvignon 2001*

*Selection of English and Herbal Teas & Freshly Ground Lavazza Plunger Coffee  
& The Western Port*