



The Great Chef Program – William Angliss Institute
ANGLISS RESTAURANT

Menu

appetizer

Zucchini soup, crystal bay prawn, crispy ginger

Dowie Doole McLaren Vale Chenin Blanc 2009

entrée

**Loin of tuna wrapped in basil, crispy oyster, quinoa and cucumber
vinaigrette, oyster mayonnaise**

Dowie Doole 'Tintookie Vineyard' McLaren Vale Chenin Blanc 2006

main

Slow cooked Milawa chicken, confit carrot, black cabbage, chestnut spätzle

Dowie Doole McLaren Vale Cabernet Sauvignon 2007

dessert

Soft chocolate, honeycomb, salted caramel, banana sorbet

Dowie Doole 'Sticky Bits' Semillon 2006