

# SA Young Guns Dinner

25 August 2010

Amuse Bouche

Blue fin tuna belly  
black sesame, frozen cucumber sponge, pickles  
**2009 Michael Hall Saignee Rose**

Kangabbie Adelaide Hills fresh water marrons  
foie gras, salsify, toasted organic quinoa  
**2008 Honeymoon Vineyard Chardonnay**

Boudin noir  
San Jose speck, herb emulsion, cocoa nibs  
**2007 Rusden Full Circle Mataro**

Mayura Wagyu beef  
jerusalem artichokes, sprouted legumes, truffle butter  
**2006 Eden Hall Eden Valley Shiraz**

Blood orange sorbet  
lime fizz, Rose Pekik bubbles

Woodside goats cherve  
beetroot, white truffle infused balsamic, gold leaf  
**Wangolina Station Section 67 30RS Riesling**

Amedai chocolate  
caramel, honeycomb, nougat, lemon curd  
**Barossa Muster PX**

*Magill Estate*  
RESTAURANT

THE WINE  
UNDERGROUND



*Mise En Place*

FULL-BLOOD WAGYU BEEF  
*Mayura*

 SAMTASS  
BROS  
SEAFOOD