

# Chef's Long Table Lunch

entree

freshly shucked western australia rock oysters with lemon and lime  
shark bay blue swimmer crab tartlets  
joe's woodfired pizza delights  
nor-west salt and pepper squid  
valley spring lamb cutlets marinated in garlic, rosemary and njoï blue olive oil  
mount barker free range chicken rice paper rolls

main

tender ridge beef fillets marinated in mad fish shiraz  
wood fired south west blue groper fillets  
mount barker free range chicken thigh with preserved lemon, thyme and WA olives  
roasted new potatoes with redisland olive oil, sea salt and rosemary  
salad of roasted root vegetables with zaatar  
green salad "toss your own"  
passionate bakery crocodile sticks  
with joe haydars dukka

dessert

mango bavarois with vanilla infused strawberries

after


coffee by alex and mandy yahava koffee margaret river  
centra king island cape whickam double brie with table grapes  
margaret river chocolate company seashell chocolates

drink

## wine and beer

swan hahn premium  
swan hahn light  
mad fish shiraz 2003  
tuart street semillon sauvignon blanc 2004  
tuart street chenin blanc 2004  
capel vale chardonnay unwooded 2005  
capel vale chenin 2005  
capel vale duck rose 2005  
brookhampton chardonnay unwooded 2005



 All proceeds from the 2006 event will go to  
**SILVER CHAIN** Assisting people in need to live in the community

Chef's Long Table Lunch Organising Committee, PO Box 2346, Bunbury WA 6231