



## SEASONAL REGIONAL VICTORIA

Pink Alley will be transformed this season as Chef Michael Nunn delights punters with an eight course degustation menu.

Each course from this seasonal menu will showcase the finest wine and produce from Bellarine Peninsula, Yarra Valley, Mildura, Ballarat, Gippsland, Ballan, Mornington Peninsula & Sutton Grange.

Join the Collins Street brigade this season as they celebrate Seasonal Regional Victoria.

Go forth & devour!

12.30pm Sunday 21st March 2010

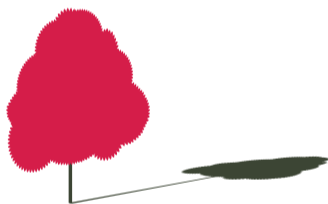
\$120 per person

“Pink Alley”

Collins Quarter

1 Pink Alley, Melbourne

Bookings at [info@collinsquarter.com](mailto:info@collinsquarter.com)  
or phone Enrique or Carly on 03 9650 8500



### **Bellarine Peninsula**

Spicy tomato and mussel soup with crouton & rouille  
LETHBRIDGE PINOT GRIS, 2009

### **Yarra Valley**

Stuffed squash & zucchini flowers with goats cheese & caponata  
DE BORTOLI ‘ESTATE’ SAUVIGNON BLANC, 2008

### **Mildura**

Smoked murray cod with citrus salad, caramelised pistachio & orange reduction  
CHALMERS FIANO, 2008

### **Ballarat**

Western Plains pork terrine with verjuice poached Pinot grapes  
TOM BOY HILL ‘SMYTHES CREEK’ PINOT NOIR, 2007

### **Gippsland**

Gamekeepers free range game pie with pea puree  
BASS PHILLIP ‘CROWN PRINCE’ PINOT NOIR, 2008

### **Ballan**

Parsley crusted Sher wagyu sirloin with braised cos heart and sauce bordelaise  
CRAIGLEE SHIRAZ, 2006

### **Mornington Peninsula**

Red Hill Berry miulle fullle with strawberry jelly  
BALNARRING VINEYARD LATE HARVEST MUSCAT BLANC, 2009

### **Sutton Grange**

Holy goat cheese ‘la luna’ with confit cumquats and homemade lavosh  
FAIRBANK VIOGNIER, 2008