



THE
MAGNOLIA COURTYARD SUNDAY LUNCHEON

Who does it better?

5 course degustation menu each showcasing Italian variatals.
Each course will show one Australian & one Italian made wine.

Then a special showdown between two beefy contenders.
Australia's pride Angus Beef against Italy's Chianina Beef breed.
The Magnolia Courtyard Showdown hosted by The Wine Guide's
Dan Sims & Ben Edwards.

Go forth & devour!

12:30pm
Sunday 12th September 2010
\$130 per person

"The Magnolia Courtyard"
Collins Quarter
86a Collins Street, Melbourne

For bookings please contact Enrique
enrique@collinsquarter.com or 03 9650 8500



Antipasti

Burrata with confit tomatoes & pangrattato.
Sardines in carpione, garfish spiedino & scallop.

BEACH ROAD FIANO 2010
BENATTI ETNA BIANCO 2008

Pesce

Baby squid stuffed with 'prawn in saor' & calamari fritti.

PIEROPAN SOAVE 2009
PIZZINI 'WHITEFIELDS' PINOT GRIGIO 2009

Pasta

Osso buco filled agnelotti with porcini cream & mushrooms.

SOLITA NEBBIOLO 2004
G.D. VAJRA NEBBIOLO D'ALBA 2007

Carne

Isola Chianina vs Romsey 100% Angus
braised & seared with black cabbage & wet polenta.

GREENSTONE SANGIOVESE 2007
FELSINA CHIANTI CLASSICO 2007

Dolce

Montebianco.

LA SPINETTA MOSCATO D'ASTI BRICCO 'QUAGLIA' 2009
BROWN BROTHERS ZIBBIBO 2009

