

# VUE DE MONDE EVENTS *Heide*

## CAFÉ VUE AT HEIDE SEASONAL DEGUSTATION MENUS WITH MATCHED WINES

Based on the menu format at Vue de monde, the Menu Gourmand offers a progression of six small courses. Canapés are served on arrival. House made bread is served with French butter.

Menus are offered with wines to match each course. Alternatively beverages may be selected from our events beverage list and charged on consumption or one of our events beverage packages may be selected.

Tea and coffee is served with macaron to conclude.

<b>Chef's selection canapés and Menu Gourmand</b>	<b>\$170 per person</b>
<b>Matched wines 60ml with each course</b>	<b>\$60 per person</b>
<b>Matched wines 90ml with each course</b>	<b>\$85 per person</b>

### CUSTOMISED MENU

We would be delighted to discuss alternative or additional courses with you and work with you to provide a customised menu unique to your event.

### DIETARY REQUIREMENTS

Dietary requirements can be accommodated in addition to the menu.  
All dietary requirements must be advised one week prior to the event.

### INCLUSIONS

Menu prices are inclusive of:

- ~ goods and services tax
- ~ service staff
- ~ house linen
- ~ use of in house audio visual equipment (plasma screen, ipod dock, microphone and lectern)

### MINIMUM SPEND

A minimum food and beverage spend applies for dinner events at Heide.

Monday to Friday	\$4,500.00
Saturday and Sunday	\$5,500.00

# VUE DE MONDE EVENTS *Heide*

## CAFÉ VUE AT HEIDE SEASONAL DEGUSTATION MENUS WITH MATCHED WINES

### MENU OPTION 1

Classically inspired truffle risotto  
NV LANSON BRUT 'Black Label' Reims, Champagne

~

Crayfish cocktail with caviar (optional)  
2008 OAKRIDGE CHARDONNAY Yarra Valley, Victoria

~

Foie gras terrine  
2007 GUNDERLOCH RIESLING REDSTONE Rheinhessen, Germany

~

Ocean trout with horseradish and baby beetroot  
2008 STONY RISE PINOT NOIR Tamar Valley, Tasmania

~

Wagyu beef with béarnaise, parsley purée and pomme Anna  
2001 CHÂTEAU TOUR DE HAUT-MOULIN Haut-Medoc, Bordeaux, France

~

Demoulded pistachio soufflé with crème anglaise  
2004 VINOPTIMA GEWÜRZTRAMINER LATE HARVEST 'NOBLE' Gisborne, NZ

~

Macarons, a selection of tea and Nespresso coffee

# VUE DE MONDE EVENTS *Heide*

## CAFÉ VUE AT HEIDE SEASONAL DEGUSTATION MENUS WITH MATCHED WINES

### MENU OPTION 2

Duck egg and asparagus cocotte with soldiers  
2000 MOËT & CHANDON 'Grand Vintage' Épernay, Champagne

~

Scallop ceviche with celeriac remoulade  
2008 GAIA ESTATE 'NOTIOS' Peloponnese, Greece

~

French toast, green apple purée and foie gras with eight spice and jamon Joselito Iberico  
2007 GUNDERLOCH RIESLING REDSTONE Rheinhessen, Germany

~

Garlic prawns  
2008 TERRE À TERRE SAUVIGNON BLANC Wrattenbully, South Australia

~

Roast chicken with truffle sauce  
2005 G.D. VAJRA BARBERA DE ALBA Piedmont, Italy

~

Classic chocolate mousse served warm with poached cherries  
2005 CHÂTEAU DE JURQUE JURANÇON 'SEDUCTION' South West France

~

Macarons, a selection of tea and Nespresso coffee