



*Welcome to the
Henschke Wild Game
Dinner*

Stuzzichini on arrival;

*Smoked duck breast, mascarpone,
caramelised fennel & red wine vincotto*

*Field mushrooms, wild boar salami
& truffle parmesan*

Henschke Lenswood Blanc de Noir NV

Nidi di Quaglia

*Angel hair pasta nest ☞ quail ragu, cannellini
beans, buffalo mozzarella & crispy sage*

2007 Henschke Lenswood Giles Pinot Noir

Ravioli alla Boscaiola

*Large ravioli of pheasant, forest mushroom
& truffle balsamic*

*2006 Henschke Keyneton Estate Euphonium
Shiraz Cabernet Cabernet Franc Merlot*

Capretto Ripieno

*Rolled & de-boned goat, slow roasted & filled
☞ pecorino & prosciutto, served
☞ broad beans*

*2005 Cyril Henschke
Cabernet Merlot*

Lepre in Salmi'

*Wild hare cooked in sangiovese ☞
dark cocoa on potato puree*

*1995 Cyril Henschke
Cabernet Merlot*

Zuccotto alle Castagne

*Italian layered pannetone dessert filled ☞
ricotta, chestnut jam & dark chocolate*

2006 Henschke Muscat of Tappa Pass

*Six course degustation matched
☞ Henschke's finest wines*

*7th July 2009 @ 6.30pm
\$145 per guest*

*Seats are limited,
contact Karen or Larry for bookings:*

*Martini Ristorante
59a The Parade
Norwood SA 5067*

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