



Pol Roger and Local Seafood Degustation Lunch
5 Courses with matching Champagnes

**Presented by
Bella Venezia and Pol Roger**

1st Course

Mooloolaba Yellow fin tuna crudo

Cherry tomato consommé, roasted tomato oil, fried caper

NV Pol Roger Brut
Épernay, France

2nd Course

Mooloolaba King prawn ravioli

Cherry tomato burro fonduta, leek and prawn oil

NV Pol Roger Pure Extra Brut
Épernay, France

3rd Course

Pan roasted Mooloolaba Kingfish

Cauliflower purée, green olive, roasted pistachio and
preserved lemon salsa, puffed caper crisp

2015 Pol Roger Brut
Épernay, France

4th Course

Butter poached Moreton Bay Bug tail

Butter braised leek, bug bisque, fresh black truffle

2012 Pol Roger Sir Winston Churchill
Épernay, France

5th Course

Orange and vanilla semolina cake

Whipped mascarpone, burnt honey, passion fruit, meringue

2015 Pol Roger Rosé Brut
Épernay, France