

# **Chalmers Dinner Menu**

**Parmigiano Reggiano & Aged Prosciutto**  
matched with 2013 Heathcote Lambrusco

**Wye Valley Asparagus**  
black perigord truffle  
matched with 2014 Vermentino, Heathcote, Victoria

**Cornish Turbot**  
morels - spring pea - truffle  
matched with 2012 Fiano, Heathcote, Victoria

**Slow Roast Suckling Pig**  
cannellini beans - chorizo - pesto  
matched with 2013 Nero d'Avola, Heathcote, Victoria

**Gower Salt Marsh Lamb**  
dauphinois - tomato - olive  
matched with 2012 Aglianico, Heathcote, Victoria

**Devon Black Angus**  
sweetbreads - pancetta - mountain aged comte  
matched with 2011 Sagrantino, Heathcote, Victoria

**Valrhona Dark Chocolate**  
gianduja - caramel  
matched with 2013 Sagrantino Appassimento, Heathcote & Mildura, Victoria

**Head Chef : Iain Inman**