

*Rosé Sundays at Gaddi's*  
*Every Sunday Lunchtime*

**Foie gras mariné et confit à la rhubarbe et noisettes**  
Marinated goose liver confit with rhubarb and hazelnuts



**Raviolo de homard rôtis au fenouil et au beurre d'Armagnac**  
Roasted lobster raviolo with fennel and Armagnac butter



**Filet de saumon Tasmanien fumé et poché à l'huile d'olive vierge**  
Lightly-smoked Tasmanian salmon poached in olive oil

*où/or*

**Coquelet de Bresse en deux façons aux champignons sauvages**  
Bresse Spring chicken prepared two ways with wild mushrooms



**Dessert Surprise à la façon Gaddi's**  
Gaddi's sweet surprise



**Moka ou thé Peninsula**  
Mocha or Peninsula tea

**\$888**

Including free flow of Billecart-Salmon Rosé Champagne served with your lunch

Price is subject to 10% service charge

Billecart-Salmon is a champagne house in Mareuil-sur-Ay, France. Founded in 1818 with the marriage of Nicolas François Billecart and Elisabeth Salmon, it is one of the few to remain family owned.

Billecart-Salmon Rosé's accessibility stems in part from its composition and in part from fastidious winemaking. It is full of vibrant fruit flavours ranging through strawberry and citrus, its length not inhibited by the purity and delicacy of its structure.

Fresh and mouth-watering, it is made without the addition of red wine, cold-fermented with cultured yeasts.

There are few pleasures in life better than Rosé Champagne, and there a few, if any, better experiences than Billecart-Salmon Rosé. A blend of 50% Chardonnay, 40% Pinot Noir and 10% Pinot Meunier, the colour lives up to the name and is a wonderful salmon pink colour. Whilst not being the major composition in the blend, the Pinot tends to dominate a palate crammed with strawberry and intense dried flower flavours, ahead of a long, lingering finish.

*Rosé Sunday*

*at*