



Welcome to Beckett's 'Town & Country Series' No. 3  
**AN EXCLUSIVE DUCK DEGUSTATION DINNER WITH TATHRA PLACE FREE  
RANGE FARM'S MAREMMA DUCK AND GUEST FARMER LUKE WINDER**

*The best of regional Australia showcased at Beckett's*

SEPTEMBER CLUBHOUSE EVENT, 22 September 2022

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FIRST COURSE

**Cured Duck Breast "Prosciutto"**

Chanterelle mousse, crisp potato

*~ served with NV La Colombiere 'Colombulle', Pet Nat Rosé, FR ~*

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SECOND COURSE

**Madeira Duck Liver Lyonnaise**

Herbed blue cheese soft polenta

*~ served with 2020 Gamay, Dominic Piron 'Cote du Py', Morgon, Beaujolais, FR ~*

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THIRD COURSE

**Duck neck sausage**

Filled with foie gras and truffle. Sauce béarnaise

*~ served with 2019 Riesling Markus Militor 'Alte Reben', Mosel, GR ~*

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FOURTH COURSE

**Duck à l'Orange**

Crisp skin confit leg with sautéed English spinach, shitaki, toasted pistachio.  
Archie Rose Limited Edition Sunrise Lime Gin Harvest 2020, orange cumquat glaze

*~ served with 2018 Pinot Noir, Byrne Wines, Geelong, VIC ~*

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FIFTH COURSE

**Duck Egg Little Marionette Coffee Creme Brûlée**

*~ served with 2012 Chateau Roumieu, Sauternes, FR ~*

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**BECKETT'S**

BAR + DINING