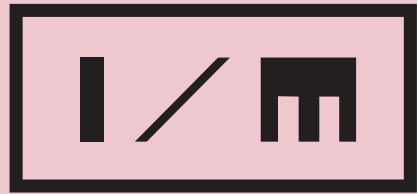


Yarri



YARRI ISLAND MARKET

ONE NIGHT ONLY // THURS MARCH 28 // 6.30PM // \$140

Chef Aaron Carr of Yarri and Chef David Coomer of
Island Market bring you a five course dinner with
matching Snake + Herring wines.

Purchase tickets from islandmarkettrigg.com

Snake + Herring

YARRI X ISLAND MARKET

Aaron Carr

Burnt pumpkin, nori, togarashi

David Coomer

Wood roasted Dutch cream, sobrassada, smoked octopus, soffrito

2018 Snake + Herring 'Sabotage' Riesling, Great Southern



Aaron Carr

Kingfish, plum, desert lime, ponzu

*2017 Snake + Herring 'Perfect Day' Sauvignon Blanc/Semillon,
Margaret River*



David Coomer

**Abrolhos Island scallops, taramasalata,
juane flame tomato jam, trout roe**

2014 Snake + Herring 2017 'Corduoy' Chardonnay, Karridale



Aaron Carr

Lamb, borlotti beans, celeriac, nettle

*2015 Snake + Herring 'Redemption' Syrah, Great Southern
2017 Snake + Herring 'Wide Open Road' Pinot Noir, Great Southern*



David Coomer

Wood roasted fig, fig leaf gelato, violet praline

NV Co-op of Samos Muscat Samos, Greece



Snake + Herring

