

**LIFE**—Noosaville’s Blue Angels Chef,  
Daniel Mosedale’s Picnic Menu—June 6, 2007.

pain bagnat

aioli of prawns and roast vegetable ratatouille

prosciutto wrapped figs with goat’s curd

rare roast beef salad with green beans, tomatoes and herbes de Provence

served with

## 2006 Margan Shiraz Saignee

“This wine has been made using the traditional method of “saignee”, which is the French term used for “bleeding off” the juice from the red grapes. The wine was made from the free-run juice of shiraz grapes grown on the red basalt soils of Broke Fordwich. It is a soft, fruit driven wine that has aromatic floral/rose water notes and spicy Hunter shiraz characters. Saignee is made to drink young and fresh.”

