Dinner in honour of His Excellency Mr Shinzo Abe, Prime Minister of Japan and Mrs Akie Abe As at 10 October 2014

			As at 10 October 201	
Rej No	olies Yes	Name and Address/ Contact Details	Partner/ Date of Appointment/ Party	
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	1	The Honourable Tony Abbott MP Prime Minister of Australia		
I of-Hon	l our	l		
	2	His Excellency Mr Shinzo Abe Prime Minister of Japan	Mrs Akie Abe	
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	1	Mr Shinsuke Sugiyama Deputy Minister for Foreign Affairs		
	1	Mr Shotaro Yachi Executive Assistant to the Prime Minister		
anc Co	orps 1	His Excellency Mr Yoshitaka Akimoto Ambassador of Japan		
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	1	Mr Bruce Miller Australian Ambassador to Japan		
Ainiste:	r's Offi	ce		
	1	Ms Peta Credlin Chief of Staff Prime Minister's Office		
	1	Mr Andrew Shearer Senior Adviser (National Security) Prime Minister's Office		
	of-Hon-		1 The Honourable Tony Abbott MP Prime Minister of Australia 1 The Honourable Tony Abbott MP Prime Minister of Australia 1 Fermina Minister of Australia 2 His Excellency Mr Shinzo Abe Prime Minister of Japan 1 Mr Shinsuke Sugiyama Deputy Minister for Foreign Affairs 1 Mr Shotaro Yachi Executive Assistant to the Prime Minister 3 His Excellency Mr Yoshitaka Akimoto Ambassador of Japan 1 Mr Bruce Miller Australian Ambassador to Japan 3 Minister's Office 1 Ms Peta Credlin Chief of Staff Prime Minister's Office 1 Mr Andrew Shearer Senior Adviser (National Security) Prime Minister's	

Costs for event held on Monday 7th July, 2014

Menu for 9 guests @ \$140 per person

\$1,260.00 GST

3 x 2012 Bindi 'Composition' Chardonnay @ \$50 per bottle \$150.00 GST

3 x 2011 Rolf Binder 'Heysen' Shiraz \$58 per bottle

\$174.00 GST

Total

\$1584.00 GST incl

Dinner

in honour of

His Excellency Mr Shinzo Abe Prime Minister of Japan and Mrs Akie Abe

given by

The Honourable Tony Abbott MP *Prime Minister of Australia*

Prime Minister's Dining Room Parliament House Canberra

Monday 7 July 2014

Wines

Bindi Composition Chardonnay Victoria, 2012

Rolf Binder Shiraz South Australia, 2011

Menu

Amuse Bouche

Blue Swimmer Crab Sandwich with coriander mayonnaise

Entrée

Bluefin Tuna with lemon, fennel and wasabi

Main

Robbins Island Full Blood Wagyu with shimeji mushrooms, baby spinach, merlot sauce and Paris Mash

Dessert

Valrhona Chocolate Soufflé with cherry ripple ice cream

A Selection of Petits Fours

Tea and Coffee