

tasting menu

CHEF
Dan

Tasmania Arras Blanc de Blancs NV

crisp and fresh, a great way to start the afternoon
Ashed chevre, green apple

Margaret River Forester Estate Sauvignon Blanc

smooth finish with nice nuttiness
crisp melon & jamon Iberico

Eden Valley Chaffey Bros Not Your Grandma's Riesling

smooth finish on the palate with nice roasted notes
Smoked tomato jam, roasted almonds, smoked cheddar tarts

Margaret River Devils Lair Honeycomb Chardonnay

strong flavour with a dry finish, classic example of great Aussie wine
triple cream brie, to coat the tongue which really helps to let the wine shine through

Margaret River Vasse Felix Classic Dry Rose

beautiful colour, nice freshness and very soft on the palate
truffle and caramelised onion, with aged cheddar

Ninth Island Pinot Noir

amazing flavour similar to pinot noir, fresh & clean, raspberry flavour shines through
Comte & fresh raspberries, the best pairing from the day.

Margaret River Domaine Naturaliste Discovery Syrah

strong bold flavour, nice tannins, great finish
wagyu bresaola, 30 month aged reggiano

Margaret River Xanadu Exmoor Shiraz

Cured salmon, goats cheese mouse

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free

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dinner menu

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2 Course Plated Meal:

Slow Braised Lamb shoulder, Blood orange Labneh,
Roasted Corn & Chorizo Salsa, Almonds

Milk Chocolate Millefeuille, Milk Chocolate Cremeux,
Crystallised Walnuts

A selection of cheeses & crackers to finish the night

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the menu

CHEF
Mike

Tasmania Arras Blanc de Blancs NV: Elements of peach and citrus with sourdough yeast, cashew and natural yoghurt. The creamy palate is elegantly structured, with great tension in the balance of dosage, acidity and tannin.

Margaret River Forester Estate Sauvignon Blanc: Margaret River winemaker and vigneron Kevin McKay spent the first 15 years of his career developing his family's Abbey Vale property. Then, under the mentorship of winemaker Dorham Mann, Kevin has developed iconic wines at Forester Estate. Priding himself on his attention to detail, his wines show trademark complexity and depth. A slightly more serious style showing clean and focused characters of citrus, nettles, dried herbs and flint, with a touch of smoke adding complexity from partial barrel fermentation in one year old oak barriques. The palate has a fuller style that has great texture and freshness with dried herbs and citrus at the forefront. The wine finishes long and clean with lingering herbaceous characters and mineral acidity. GOLD Medal | Margaret River Wine Show 2017.:

Eden Valley Chaffey Bros Not Your Grandma's Riesling: Not Your Grandmas Riesling has just a hint of residual sweetness which works just perfectly here. Fresh and floral, there's ample citrus and orchid fruits with perfectly balanced acidity for line and length. It works perfectly with or without food. Born and raised in the Barossa, Daniel started at the Penfolds cellar door, eventually co-founding a wine consultancy. Chaffey Bros. was born from Daniel's dream to revive the name and the innovation of his great-great grandfather and his brother - the original Chaffey brothers - who founded Mildura in 1887. Together with his brother-in-law Theo Engela they now form the new iteration of Chaffey Bros. They love telling stories, and each of their wine labels reveals details about the vineyard, variety, region or history.

Margaret River Devils Lair Honeybomb Chardonnay: From Margaret River's award-winning Devil's Lair winery, comes this medium bodied, elegant, yet budget friendly chardonnay. Upon opening aromas of honeydew, peach and orange blossom spring forth, while the taste of toasted nuts and brioche hit the palate. We recommend having it with friends and family outdoors in the sun, and it's an ideal accompaniment with fresh seafood, like grilled flathead with a drizzle of lemon. This is one for the warmer days.

Margaret River Vasse Felix Classic Dry Rose: A light, dry and refreshing Rosé, delivering an exciting addition to the popular Classic collection. Made from Shiraz fruit grown in the Margaret River Region, this is a provencal style of Rosé showcasing a textural savoury core while embracing the delicate fruit perfume and succulence of its Shiraz base. Opens to reveal a pomegranate and wild strawberry base with lifted savoury lines of mineral oyster shell, turkey and cranberry sauce. Subtle floral tones of violet and rose petal provide a delicate lift with a musk like nuance. Full fruit body builds from the front of the palate with notes of fresh peach, strawberry and rhubarb, while a low acid profile gives the impression of sweetness though the wine is dry. A fresh mineral finish and light bodied structure contribute to a wine with both vibrancy and finesse.

Ninth Island Pinot Noir: A sensational cool climate Pinot Noir from Tasmania. At first the taste is supple and delicate, but soon bursts with richness and power as trademark Pinot Noir flavours fill the mouth. Sweet lifted fruit on the mid-palate that is finely balanced by satisfyingly integrated tannins.

Margaret River Domaine Naturaliste Discovery Syrah: Margaret River Syrah is noteworthy because of its fragrance and attractiveness in its youth. Aromas of juicy black cherries and boysenberries with a grind of black pepper. The palate possesses a fine grained texture comprising of ripe tannin which adds to the structure and depth of the wine. White pepper, black cherries and an eastern mosaic of spices greet on the nose, brought to yield by a soft palate of fleshy tannin and coating red and black fruits.

Margaret River Xanadu Exmoor Shiraz: From the top-notch range of Xanadu Exmoor wines, the shiraz offers delightful characters of raspberry, blackberry and licorice amongst light floral notes. The palate is full bodied, though measured - leading with forest fruit flavours, blackberry, redcurrant and light spice. Supple tannins and a touch of acid complete the palate. Drinking excellently now, but sure to offer development in the cellar too.

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