

GREG COOLEY WINE LUNCH

Live Entertainment with TENORI

SATURDAY, 4TH NOVEMBER 2017

at 11.30AM FOR 12PM

Appetizer & sparkling on arrival

2015 'Dopity Brownhill' Sparkling Shiraz - 2015 'Laura & Shane' Pinot Noir Chardonnay, Bubbles

Menu

Baguette & Lutèce truffle butter

Première Assiette - First Course

Ora King salmon house cured with Riesling, cooked & raw asparagus salad, carrot puree, goat's cheese

2016 'Valerie Beh' Riesling, Silver Clare Valley Wine Show 2016 -- 2016 'The Gloria' Pinot Grigio

Deuxième Assiette - Second Course

Warm pheasant, Savoy & duck foie gras pie, gingerbread spices & Port jus

2016 'Five Year Old's & Dogs' Rose, Bronze Clare Valley Wine Show 2016

2015 'T.D & Winchey' Reserve Chardonnay

Troisième Assiette - Third Course

Free range lamb sirloin slow roasted with piment d'Espelette, white bean & ceps mushroom puree, wild thyme jus

2015 'Monica, Macca & Moo' Shiraz -- 2014 'Rehbein & Ryan' Reserve Cabernet Sauvignon

Quatrième Assiette - Le Dessert - Alternate drop

Chocolate Jivara fondant, salted caramel sauce, white chocolate & passion fruit ice cream

Crème brûlée with Tahaa vanilla bean, crispy cassonade sugar pastry

'Kalyi & Maura' Ten Yr Old Muscat, 90 Points James Halliday

2012 'The Maximus' Vintage Port, 93 Points James Halliday

GREG COOLEY WINES
"Good wine, good friends, grand times"

The 4-course menu matched with Greg Cooley Wines 125.0 per person

Menu subject to market availability | Gluten free & vegetarian available