

2008 Murrumbateman Moving Feast

MAIN FARE

Clonakilla

A selection of fine cheeses matched with the range of Clonakilla wines

Dionysus Winery

Cassoulet – a traditional French country dish of haricot beans, pork, chicken, bacon and spicy sausage. A genuine, earthy, richly flavoured and patiently simmered dish served with a hearty Cabernet Sauvignon

Doonkuna

Delicious Chicken cooked in wine, served with crisp garden salad and slice of fresh bread accompanied by a glass of creamy chardonnay.

Gallagher Wines

To accompany the 2008 Gallagher Riesling, Chef George Noyes will be serving a ‘Seared Calamari with Bitter Green Salad with spiced chilli salt, palm sugar and lime dressing’. A dish that delivers warm, soft Calamari contrasting with the salad, chilli and lime - highlighting the fresh, citrusy flavours of the Riesling

Greystones Estate

Pork Terrine matched with Greystones Riesling 2007

Jeir Creek Wines

Green tea and shitake mushroom smoked duck breast served on mescaline, celery, orange and crispy noodle salad dressed with orange oil and shiraz verjus matched with a choice of Sparkling Shiraz Viognier or Pinot Noir

McKellar Ridge Estate

Boeuf Bourguignonne Pie and Salad - a tasty French style beef pie made with a crisp flaky pastry crust and red wine from the McKellar Ridge cellar, served with fresh garden salad and a glass of award winning McKellar Ridge 2006 Cabernet Sauvignon/Cabernet Franc

Mundoonen

Chargrilled Ocean Prawns split in the shell with garlic butter and Mediterranean salad. Served with Mundoonen Riesling

Murrumbateman Winery

Winemaker made Madras style beef curry with condiments served with our award winning spicy Shiraz

Shaw Vineyard Estate

King Prawns with Mushrooms & sesame cookie, matched with our 2006 Semillon Sauvignon Blanc

Yarrh

Fresh crab tart with dill and spring salad. Vegetarian option – Baked eggplant with goat's cheese and cream. Served with Yarrh 2008 Sauvignon Blanc

Yass Valley Wines

Paella - a traditional Spanish dish of savoury aromatic Saffron rice, slow cooked with Chicken, Seafood and Vegetables, matched with Yass Valley Wines 2007 Verdelho. Vegetarian option: Vegetarian Paella.

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SWEET FARE

Dionysus Winery

Your choice of individual dark or white chocolate cheesecake with fresh whipped cream and berries served with 2008 Late harvest Riesling

Doonkuna

Pavlova nests served with whipped cream and a berry coulis accompanied by a glass of Cian Sparkling or late harvest.

Gallagher Wines

Chocolate Mud Cake with minted cream to accompany the Gallagher Sparkling Shiraz

Greystones Estate

Pecan Praline Cheesecake with Greystones Pink Ice Merlot 2007

Helm Wines

Get Your Just Desserts – Your choice of Apple streusel slice – succulent apple crumble slice made to Oma Helm's traditional German recipe or cappuccino and white chocolate muffins – a marriage of flavours made in Heaven! Served with Helm Botrytis Sauvignon Blanc 2005 or Half Dry Riesling

Jeir Creek Wines

Berry tartlet filled with strawberry mousse topped with fresh berries matched with our Botrytis Semillon Sauvignon Blanc

McKellar Ridge Estate

Lemon Tart served with cream/icecream made in a french style with crusty base, tangy and fresh, served with a glass of McKellar Ridge 2008 Sauvignon Blanc

Mundoonen

Spotted Dick (steamed currant pudding) with Brandy custard. Served with Mundoonen Botrytis Sauvignon Blanc

Yass Valley Wines

Seasonal fruits and gourmet biscuits with a mascarpone, cream, honey, liqueur dipping sauce, served with Yass Valley Wines Rieselle

