



## HENTLEY FARM WINE DINNER

"Hentley Farm has a single-minded focus on producing what is as close as you're ever going to find in Australia to a grand cru Burgundy of first-growth Bordeaux" \*\*\*\*\* James Halliday

### CANAPES

**Creamed Eggs, Citrus Cured Ocean Salmon & Kosciusko Pearls**

2018 Blanc De Noir Sparkling White, *Barossa*

### AMUSE BOUCHE

**Scallop Ceviche, Baby Capers, Cucumber & Spanner Crab**

2018 Riesling, *Eden Valley*

### ENTREE

**Duck Liver Parfait, Smoked Duck & Foie Gras En Crouete**

2017 "Stray Mongrel" Grenache Shiraz Zinfandel, Barossa Valley (92pts JH)

2016 The Old Legend Grenache, *Barossa Valley (96pts JH)*

### PLAT PRINCIPAL

**Braised Daube of Wagyu Beef, Pommes Puree, Roast Garlic & Wood Mushrooms**

2017 The Beauty Shiraz, *Barossa Valley (90pts JH)*

2016 The Beast Shiraz, *Barossa Valley (95pts JH)*

### FROMAGE

**Cheddar & Walnut Tartlet Salted Grapes & New Season Quince**

2016 "The Quintessential" Shiraz Cabernet, Barossa Valley (95pts JH)

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*5 Courses 8 matching wines ~ including a mystery wine for the Hentley Farm Cellars*

*Wednesday 22nd May 7:15*

*120 per person*

