

Rich Flavours of the *Heritage Vines*

Australia, a renowned New World wine region, boasts some of the long-standing vines in the world. With these vines and the influence of the unique climate, wine makers from various wine states produce wines with rich flavours that appeals to many wine lovers. Join us for a delicious dinner paired with incredible wines from Australia!

Australian Wine Pairing Dinner

Date: Friday, 29 November 2024

Time: Commence at 7:00pm sharp

Venue: The Dining Room

Price: **\$108** w/GST per person

*Complimentary one bottle of wine for every diner.
Please drink responsibly.*



Wine Reception

Assorted Canapés, Butler Style
Calabria Richard Sparkling Brut NV

Menu

Appetiser

Octopus and Prawn Salad
*Avocado, Japanese Cucumber, Cherry Tomato,
Red Onion, Petite Salad, House Dressing*
Okiwi Bay Sauvignon Blanc 2022
Juniper Three Fields Chardonnay 2020

Soup

Cream of Lentil and Chicken Sausage

Main Course

Spiced Lamb Rack
Root Vegetable, Pepper Cream Red Wine Sauce
Juniper Crossing Cabernet Merlot 2017
Juniper Three Fields Shiraz 2019

Dessert

Mango Passion Fruit Tiramisu
Crunchy Crumble, Berries, Vanilla Ice Cream

Coffee & Tea

