

Appreciating **the Old**

Old World wine makers has a long history of winemaking where traditional techniques and the role of terroir give unique traits to wines from different place of origins. Embark on a gastronomic voyage through the meticulously crafted menu paired with the selected Old World wines.

Old World Wine Pairing Dinner

Date: Friday, 26 July 2024

Time: Commence at 7:00pm sharp

Venue: The Dining Room

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

Please drink responsibly.

Complimentary

one bottle of wine for every diner.

Wine Reception

Assorted Canapés, Butler Style

Chateau Gassier, Le Pas du Moine, Cotes de Provence Rose, France 2022

Menu

Appetiser

Smoked Duck Breast and Prosciutto Ham
Grilled Peach and Feta Cheese Salad

Maison Ogier, Cote du Rhone Blanc AOC, France 2022

Bertani Pinot Grigio DOC, Italy 2022

Soup

Italian Minestrone Soup
Carrot, Onion, Zucchini, Diced Tomato, Pasta, Bean

Main Course

Boeuf en Croûte
Angus Beef Steak Fillet with Foie Gras and Mushroom wrapped in Puff Pastry, Red Wine Sauce, Seasonal Vegetable, Truffle Mashed Potato

Maison Ogier, Crozes Hermitage AOC "L'Orientale", France 2021

Bertani Ripasso Valpolicella DOC, Italy 2020

Dessert

Tiramisu Panna Cotta with Crème Brûlée
Coffee Sauce, Berries, Cinnamon Streusel, Vanilla Ice Cream

Coffee & Tea



For enquiries, please call **The Dining Room** at 6357 3337.