



*Winemaker Dining Series*  
*Vintage Wine Pairing Dinner*

RESERVE SEMILLON  
2015 | 2018

veal tonnato | veal tenderloin | smoked tuna mayonnaise  
caper berries | telegraph olives

CHARDONNAY  
VINTAGE TBC

big glory bay salmon | tua tua clam risotto | samphire | velouté

RESERVE CABERNET FRANC  
2016 | 2018

roasted quail | quail's egg | ceps | oyster mushrooms | port

SYRAH  
VINTAGE TBC

treacle cured venison rack | "poor mans pie"  
burnt butter pommes puree | grilled cherry

JEWELSTONE ANTOINE  
VINTAGE TBC

bitter chocolate mousse | raspberry & merlot macaron  
cocoa shard | warm cabernet sauvignon & tonka bean