



"MOUNT PLEASANT" WINEMAKER LUNCH

Friday, 30 June 2023

LE MENU

- AMUSE BOUCHE -

Les Légumes méditerranéens

Mediterranean canapés; eggplant caviar, grilled zucchini, olive tapenade

Pairing Wine: 2022 Estate Grown Rosé

- PREMIER PLAT -

Veau Stroganoff

Veal stroganoff in ragout, creamy mushroom and mustard sauce

Pairing Wine 1: 2022 Estate Grown Semillon

Pairing Wine 2: 2017 Elizabeth Cellar Aged Semillon

- PLAT PRINCIPAL -

Steak Frites

Grilled rump steak, french fries, salade

Pairing Wine: 2019 Rosehill Shiraz

Pairing Wine 2: 2021 Old Hill 1880 Vines Shiraz

Feature Wine: Tast 2021 Maurice O'Shea Shiraz

- FROMAGE -

Camembert

Creamy and delicate cheese from Normandy, fresh fruits, quince paste, walnut

Pairing Wine: 2020 Old Hill Pinot Noir

- POUR FINIR -

Mignardises

Mini lemon & meringue tart and petit biscuit