

**"MR. RIGGS"**  
**WINEMAKER DINNER**

Thursday, 26 October 2023

**LE MENU**

**- AMUSE BOUCHE -**

**Saumon fumé maison, tomates mondées marinées au pesto provençal**  
House smoked Tasmanian salmon, Provençal pesto marinated tomatoes

*Pairing Wine 1: 2023 Mr Brightside Picpoul*  
*Pairing Wine 2: 2023 Woodside Sauvignon Blanc*

**- PREMIER PLAT -**

**Salade de chèvre chaud au miel et romarin**  
Baked goat cheese and rosemary infused honey salad

*Pairing Wine 1: 2023 Ein Riese Riesling*  
*Pairing Wine 2: 2021 The Magnet Grenache*

**- PLAT PRINCIPAL -**

**Rumsteck grillé, sauce au roquefort, frites, salade**  
Grilled pasture fed rump steak, roquefort sauce, pommes frites, green leaves

*Pairing Wine: 2021 The Gaffer Shiraz*  
*Pairing Wine 2: 2020 J.F.R. Shiraz*

**- DESSERT -**

**Croustillant au chocolat noir, mousse de chocolat blanc, coulis aux fruits de la passion**  
Valrhona dark chocolate croustillant, white chocolate mousse, passion fruits coulis

*Pairing Wine: 2016 The Elder Fortified Shiraz*



**4 Course Meal & 7 pairing wines**  
**\$155 per person**

Please advise us of any dietary requirements and we will endeavour to adapt the menu accordingly.

Please kindly note that the menu is subject to market availability.