

## REGIONAL WINE NIGHT

AT GUNGAHLIN LAKES CLUB

Friday 14<sup>th</sup> October 2016 | Commencing From 6:30pm

The Gungahlin Lakes Club invites you to a social and intimate evening to experience some of our finest local wineries. Each wine has been carefully selected to match the menu created by our award winning Chef, Peter Robinson from pre-dinner canapés through to dessert, absorb the knowledge of a fine wine maker whilst enjoying a decadent 5-course meal and exquisite wines.

### *Canapés*

#### **Chef's Selection**

🍷 **Capital Wines Press Gallery Sparkling 2011**

### *Entrées*

#### **Crab Timbale**

Green asparagus & crab timbale with pink grapefruit & lemon wasabi mayonnaise

🍷 **Mount Tumberumba Vineyard On the Fly Pinot Gris 2016**

#### **Mushroom Ragu**

Roast polenta & mixed forest mushroom Ragu, finished with truffle herb oil

🍷 **Mount Tumberumba Vineyard On the Fly Pinot Noir 2013**

### *Mains*

#### **Salmon**

Oven roasted salmon darne with smashed herb potatoes & cream leeks

🍷 **Collector Wines Lamp Lit Marsanne 2013**

#### **Veal**

Slow roasted veal loin, butter fondant potatoes, roast shallot, broccolini & port jus

🍷 **Collector Wines Rose Red City Sangiovese 2013**

### *Dessert*

#### **Vanilla Pannacotta**

Vanilla bean pannacotta served with cherries & berry coulis.

🍷 **Capital Wines Treasury Late Picked Riesling**

#### **Tea and Coffee**



COLLECTOR  
WINES

