

REGIONAL WINE NIGHT

AT GUNGAHLIN LAKES CLUB

Friday 14th 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 six 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

