

Sample 4 Course Menu

Appellation Oysters, Estate Riesling mignonette (4) - \$22

Hervey Bay Scallops warmed in Parmesan butter, sweetcorn,
pomelo and chicken crackling (2) - \$24

2017 Trofeo Estate Blanc de Noir, Dromana - \$18

NV Pol Roger Brut, Epernay, France - \$31

COURSE ONE

Australian Scampi, marinated leeks, potato and Meyer lemon

2019 Paringa Estate Riesling, Red Hill South

2019 Durnstein Federspiel Alzinger Riesling, Wachau, AU

COURSE TWO

Winter Tart, Tuerong Spelt, Mushroom Forestry mushrooms, Pyengana cheddar,
walnut and bay leaf vinaigrette

2011 Paringa Estate Pinot Noir, Red Hill South

2017 P. Caciorgna 'Guardoilvento' Etna Rosso, Sicily - IT

COURSE THREE

Saltwater Barramundi crusted with sesame and cashew, spanner crab,
sauce of carrot and Paringa Verjus

2018 Paringa Estate 'The Paringa' Chardonnay, Red Hill South

2018 Louis Michel Petit Chablis, Burgundy, FR

OR

Sher Wagyu Beef Roasted Medium, beetroot char sui, caramelised yogurt and tarragon

2018 Paringa Estate 'The Paringa' Pinot Noir, Red Hill South

2017 Poderi Colla 'Costa Bruna' Barbera, Piedmont, IT

CHEESE - \$24

Milawa Blue, warm tart fine of Red Hill apples, chestnut and rosemary

2017 Paringa Estate Shiraz, Red Hill South - \$18

2015 Cos Cerasuolo di Vittoria Classico, Sicily, IT - \$20

COURSE FOUR

Frozen Mt Zero Olive Oil, mandarin, white chocolate and macadamia

2019 Paringa Estate Iced Viognier, Red Hill South

2019 Marcarini Moscato d'Asti, Piedmont, IT

\$110 - 4 Courses

Regional matched wines - \$69

International matched wines - \$90

Jaiinga Estate

WINERY AND RESTAURANT