



X



T O R B R E C K

BAROSSA VALLEY

Torbreck wine dinner
6th August 7pm
4 courses 7 wines

\$150

**Cured yellowtail kingfish, smoked kingfish mousse, quail
eggs, apple and radish**

Woodcutter's RVM - Roussanne, Viognier, Marsanne
The Steading Blanc - Marsanne, Roussanne, Viognier

**Ravioli of confit Gippsland duck, baby king brown
mushrooms and smoked cinnamon soubise**

Harris Vineyard - Grenache
The Steading - Grenache, Mataro, Shiraz

**Eye fillet and braised shoulder of Rangers Valley 'Black
Market' beef, Roquefort crust, gratin dauphinois**

The Struie - Shiraz
Runrig - Shiraz, Viognier

Lemon tart, vanilla creme

The Bothie - Muscat Blanc a Petit Grains