

# Winter Regional Dinner Series

## A TASTE OF THE HUNTER VALLEY WITH TROY RHOADES-BROWN

Wednesday 23 August 2017

### CANAPES

mirin pickled turnip, binnorie goats cheese  
seaweed wafer, jersey yoghurt, avruga  
nasturtium, murry cod brandade, yuzu  
~ 2017 LaVolpe Prosecco ~

### FIRST COURSE

smoked newcastle mackerel, sour cream,  
green apple, verjuice, wasabi, wood sorrel  
~ 2016 Nose-to-Tail White Semillon/Chardonnay ~

### SECOND COURSE

little hill farm chicken, jerusalem artichoke,  
local black truffle, macadamia  
~ 2016 Reserve Chardonnay ~

### THIRD COURSE

wood fired armidale lamb, kohlrabi salt baked,  
ferment and crisps, green onion oil, smoked soy  
~ 2017 Nose-to-Tail Red Shiraz/Pinot ~

### FOURTH COURSE

whipped bellingham blue, estate honey, muscatel, spiced bread  
~ 2015 Reserve Shiraz ~

### FIFTH COURSE

dark chocolate and jersey milk sorbet, mr. t, apricot, brownie  
~ NV Mr T's Fortified Verdelho ~

*Menu subject to change.*

*Matching wines supplied by Usher Tinkler Wines*

