



Meat & Wine Night Wednesday 4 August

Scotchmans Hill Winery of the Bellarine Peninsula will be joining us for a fabulous night of food and wine

This event will feature a delicious four-course menu, designed by Head Chef Niko Pizzimenti, matched with an exclusive release of back-vintages from Scotchmans Hill

Menu includes

Angus beef Carpaccio with fresh mushrooms, walnuts and parmesan

Matched with Cornelius Chardonnay 2007

Cacao gnocchi with grain fed Angus ox cheek ragu

Matched with Cornelius Pinot Noir 2007

"The Meats"

150 day grain fed porterhouse, dry aged scotch fillet and Wagyu Angus cross eye fillet

Plated with rocket, pear & parmesan salad, roast chats with garlic & rosemary and house made mustards

Matched with Scotchmans Hill Shiraz 2008, Scotchmans Hill Shiraz 2005 and Cornelius Syrah 2005

House made Tartufo with Bailey's anglaise and berry coulis

Matched with Swan Bay Late Harvest Riesling 2009

\$90 per person. Bookings essential on 03 9699 9744