

Mac Forbes Wine Dinner
'The 100 Mile Journey'
Tuesday 15th October, 2019

To Start...

Scallop crudo, lemon confit, grilled chilli paste, Hoddles Creek petals & black sesame

with

2008 'Blanc de Blanc' Sparkling, Yarra Valley

Entrée...

Yarra Valley Dairy goat's cheese tartlet with heirloom tomatoes,
organic beetroots and black olive

with

2018 'RS8' Riesling, Strathbogie Ranges

Pasta Course...

Hand-folded saffron Tortellini with Buxton smoked salmon, Yarra Valley
salmon caviar and salted green soy beans

with

2010 Woori Yallock Chardonnay, Yarra Valley

and

2018 Woori Yallock Chardonnay, Yarra Valley

Main Course...

Yeringberg rack of lamb with a shank 'crocchetta', pea juice, peppers
and Warrigal greens

with

2010 Yarra Junction Pinot Noir, Yarra Valley

and

2018 Yarra Junction Pinot Noir, Yarra Valley

Dessert...

'Budino' of 'Clos Riant' farm lemons with blueberries, lemon verbena,
meringue and long pepper

with

2018 'RS17' Riesling, Strathbogie Ranges