



MOORILLA

wine dinner

FRIDAY 9TH AUGUST 2019

MOORILLA

wine dinner

Together with Armadale Cellars we are proud to showcase world-class produce, paired to the super-premium Tasmanian wines of Moorilla.

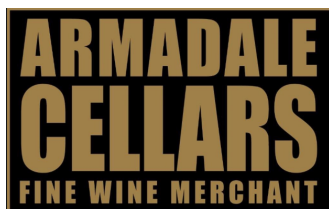
'Today, there is so much more to Moorilla Estate than wine. Its connection to one of the world's more outrageous artistic ventures, the Museum of Old and New Art (MONA), is inextricable.' *Gourmet Traveller*

This intimate evening will be hosted by winemaker Conor van der Reest and include an exquisite five-course menu prepared by David Hall & matched with 11 wines including the super-premium Cloth range & some back vintages.

FRIDAY 9TH AUGUST 2019 | 7.00PM
5 COURSES WITH MATCHING WINES | \$129PP

RESERVATIONS ESSENTIAL

To secure your seat please contact
Armadale Cellars on 03 9509 3055
Seats are strictly limited



PURE
SOUTH
DINING



PURE SOUTH DINING

Menu

Tasmanian handline-caught kingfish taco

St Helens 'Lease 65' Oysters, natural

Muse Brut 2012

~

'Cullen Skink', smoked mackerel, Mount Gnomon Farm chorizo,
potato, leek, herb veloute

Muse Riesling 2016

Muse Pinot Gris 2017

Cloth Label White 2014

~

Tasmanian line-caught white fish, parsnip puree, pear

Muse Chardonnay 2008

Muse Chardonnay 2009

Muse Chardonnay 2016

~

King Island grass fed beef short rib, mushroom, jus

Muse Cabernet Merlot 2010

Muse Syrah 2009

Muse Syrah 2014

~

Tasmanian cheese plate;

Healey's Pyengana Dairy 12 month cheddar

Kind Island Dairy 'Furneaux' double cream brie

.. oat cake, lavosh, fruit loaf, chutney

Cloth Label Red 2014

