

tastes

of THE ICON

Ashbrook Estate Wines

Degustation Dinner

Friday 28th of October Commencing at 7pm

Enjoy an Evening of Fine Wines and Dining consisting of 6 Courses with Wines to Match
Hosted by Ashbrook Wines Winemaker Catherine & Kingsley Edwards
& Icon Head Chef John Conway with Chicago Celebrity Chef Brandon Butkovich from The Peninsula Hotel

Degustation Menu

WINE / TALTARNI BRUT TACH'E 2009 SPARKLING (TASMANIA)
OR KNAPPSTEIN RESERVE LAGER (SA)
TO START
GOURMET CANAPES

WINE / ASHBROOK ESTATE 2011 SEMILLON (MARGARET RIVER WA)
APERTIZER
OCEAN & EARTH TASTING PLATE / COMPRISING OF
NEW SEASON SCAMPI, CRAB RANGOON, MARGARET RIVER VENNISON
& MT ARKER CHICKEN LOLLIPOPS

WINE / ASHBROOK ESTATE 2009 CHARDONNAY (MARGARET RIVER WA)
ENTREE
BONED RANNOCH FARM QUAIL / ROASTED & FILLED WITH
SWEET ONION, PANCETTA & HERB BRIOCHE FARCE, SERVED
ATOP A SWEETCORN BEIGNET.

WINE / ASHBROOK ESTATE 2007 SHIRAZ (MARGARET RIVER WA)
MAIN
PRIME WAGYU BEEF SIRLOIN & PEMBERTON MARRON
ACCOMPANIED BY CREAMY POTATO DAUPHINOISE, ALBANY
ASPARAGUS, WITH A CHIVE & MUSHROOM RAGOUT

WINE / INNOCENT BYSTANDER PINK MOSCATO (VICTORIA)
DESSERTS
FROZEN PISTACHIO PARFAIT / WITH CANDIED PISTACHIO,
COCOA MACAROONS & BITTER CHOCOLATE SAUCE

WINE / ASHBROOK ESTATE 2007 CABERNET MERLOT OR
ASHBROOK ESTATE 2011 RIESELING (MARGARET RIVER WA)
CHEESE / BY THE BLUE COW CHEESE COMPANY

Price \$195 per guest and includes an Ashbrook Estate Gift Pack Valued @\$65
Comprising of 2007 Ashbrook Estate Shiraz & Ashbrook 2011 Semillon
The evening is limited to 45 guests with the menu concluding around 10pm

BOOKINGS ESSENTIAL PH 9185 6911
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