

Menu

THE WINEMAKER'S DINNER AT SUNSETS BY SANCTUARY COVE

First Course

MORETON BAY BUG TERRINE GF, DF
Lemon Pepper Pearl, Khao Khua and Betel Leaves

Laurenti Grande Cuvée Rosée, Les Riceys Champagne
Julien Craeye, Owner Fontayne Selections

Second Course

DUCK BREAST WITH HONEY
Caraway, Beetroot and Grapefruit Salad

Bimbadgen 2013 Signature Semillon, Hunter Valley
Richard Done, Winemaker

Third Course

GOLDBAND SNAPPER
Lemongrass-Turmeric Butter, Charred Coconut and Herb Salad

Mandala 2017 Chardonnay, Yarra Valley
Charles Smedley, Owner and Winemaker

Fourth Course

VENISON TOPSIDE
Cocoa and Coffee Rubbed, Beetroot, Beluga Lentil, Fig, Cocoa Nibs

Smidge Uno Momento 2017 Montepulciano, McLaren Vale
Matt Wenk, Owner and Winemaker

Fifth Course

SALTED CHOCOLATE DELICE
with Coffee Mousse and Rum Crème Fraîche

Head Old Vine 2018 Shiraz, Barossa
Matthew Quirk, Owner QED Wines

Sixth Course

TINTENBAR TRIPLE BRIE CHEESE, MUSCATEL, LAVOSH

Tomich 2012 T&C California Cabernet Sauvignon, Adelaide Hills
John Tomich, Patriarch Winemaker

