

B E D A R R A

G R E A T B A R R I E R R E E F

Dinner Menu

Thursday 1st October, 2020

Bread

Flat Bread, Sumac Butter

Entrée

Prawn, Salsa Verde, Roast Lemon

Wine Suggestion: 2018 Laurenz V. Singing Grüner Veltliner, AUSTRIA

Quail, Yoghurt, Leek, Dukkah

Wine Suggestion: 2018 The Surrey Pinot Meunier, Piccadilly Valley, SA

Main Course

Salmon, Harissa, Barley

Wine Suggestion: 2018 Domaine Jean Dauvissat Pere & Fils Chablis, FRANCE

Lamb Ragu, Silverbeet, Potato

Wine Suggestion: 2018 Desvignes La Voite Saint-Vincent Morgon, FRANCE

Dessert

Blue Cheese, Radicchio, Wild Fig

Dark Chocolate, Strawberry

Wine Suggestion: Dutschke Bourbon Barrel Tawny, Barossa Valley, SA

Cellar Master Suggestion:

2019 Stefano Lubiana 'Primavera' Chardonnay, Granton, TAS \$60

Named after – and release during – springtime, this wine is bright and fresh and already drinking beautifully. It's a blend of different blocks of Chardonnay from our Derwent Valley Estate. 50% was fermented and stored in seasoned Austrian oak. 11% was fermented and stored in new and 2nd fill French oak barrels. 39% was stainless steel fermented and stored. All lots spent time on lees and 50% of the wine has gone through malolactic fermentation.

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Dinner Menu

Friday 2nd October, 2020

Bread

Wattleseed Loaf, Brookfarm Macadamia Oil

Entrée

Glacier 51 Toothfish, Red Pepper, Pine Nut

Beetroot, Meredith Goats Curd, Pecan, Cress

Wine Suggestion: 2018 Delamere Chardonnay, Pipers Brook, TAS

Main Course

Goldband Snapper, Asparagus, Caviar

Wine Suggestion: 2019 Yangarra Rousanne, McLaren Vale

Atherton Pork, Jerusalem Artichoke, Sugar Snap

Wine Suggestion: 2017 Poliziano Rosso Di Montepulciano, Italy

Dessert

Chocolate, Pear, Miso

Pavlova, Pineapple, Pistachio

Wine Suggestion: 2019 D'Arenberg Wrinkled Riesling, McLaren Vale, SA

Cellar Master Suggestion:

2013 Henschke "Cyril" Cabernet Sauvignon Franc Merlot, Eden Valley, SA \$85

Deep crimson in colour. Fragrant aromas of black currant, cassis, dark plum and blue and black berry fruits. Floral violet nuances, and enticing notes of bramble, dried herbs and spice are layered with just a hint of cedar and graphite complexity. The palate is focussed and lush, with wild blue, black and red berry fruit flavours complemented by layers of dried herbs, spice, vanilla and cedar. An elegant thread of acidity and fine rolling tannins provide structure and poise.

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Dinner Menu

Saturday 3rd October, 2020

Bread

House Brioche, Café De Paris Butter

Entrée

Scallop, Miso, Dashi, Daikon

Vanilla Mozzarella, Tomato, Avocado, Basil

Wine Suggestion: 2019 Stargazer Riesling, Coal River Valley, TAS

Main Course

Red Emperor, Sunflower, Carrot, Orange

Wine Suggestion: 2019 Mon Tout Long Play, Mount Barker, WA

Chicken, Dutch Cream, Soubise, Burnt Onion

Wine Suggestion: 2018 Burton McMahon Pinot Noir, NSW

Dessert

Matcha, Yuzu, Raspberry, White Chocolate

Mango, Sumac, Mizuna

Wine Suggestion: 2016 Tim Adams Botrytis Riesling, Clare Valley, SA

Cellar Master Suggestion:

2017 Craggy Range Aroha, Te Muna, \$195

Aroha is a romantic word in the Maori language of New Zealand meaning Love ! Reflective of its namesake, Aroha is handcrafted with passion from two unique parcels of Pinot Noir, including one of the legendary Abel clone. The fruit is grown on a slope of an elevated terrace of fertile land at the Te Muna Road vineyard where an ancient dried river bed delivered nutrient rich soil perfect for growing Pinot Noir. Great with Tonight's Chicken.

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Dinner Menu

Sunday 4th October, 2020

Bread

Sour Dough, Nori Butter

Entrée

Yellow Fin Tuna, Avocado, Chilli

Pumpkin, Miso, Sesame, Edamame

Wine Suggestion: 2020 Thompson Estate Rose, Margaret River, WA

Main Course

Coral Trout, Red Curry, Snake Bean, Coriander

Wine Suggestion: 2019 Jeanneret Riesling, Clare Valley, SA

Eye Fillet, Fondant, English Spinach, Black Garlic

Wine Suggestion: 2018 Te Mata Estate Syrah, Hawkes Bay, NZ

Dessert

Coconut, Banana, Spiced Rum

Chocolate, Vietnamese Coffee, Wattle Seed

Wine Suggestion: 2017 De Bortoli Noble One, NSW

Cellar Master Suggestion:

2014 Leeuwin Estate Art Series, Cabernet Sauvignon, Margaret River, WA - \$125

Wonderfully aromatic and refined, scents of violets, ripe red currant and mulberry set sail from the glass with notions of vanillin cedar, black olive, tobacco and dried herbs ensuing. Blessed with richness, finesse and class the medium bodied palate sees ripe red and black currant as well as mulberry fruit flood the mouth over background elements of vanillin cedar, spicy tobacco, dried herbs and subtle bay leaf. Refined, finely textured tannins are perfectly integrated and provide the wine with a structural elegance.