

Rutherglen Estate Dinner
Hosted by Marc Scalzo - Chief Winemaker

SAMPLE MENU

ON ARRIVAL

Chef's Selection of Canapés
Muscat Apertif Spritz

FIRST COURSE

Grilled prawns, coconut sauce, coriander, lime zest, chilli, pineapple
Lusatia Chardonnay 2019
Rutherglen Estate Renaissance Viognier Roussanne Marsanne 2022

SECOND COURSE

Lamb shoulder, celeriac purée, dark chocolate jus, parsnip chips
Section A8 Syrah 2019
Rutherglen Estate Renaissance Shiraz 2019

THIRD COURSE

Wagyu braised beef cheek, parmesan polenta,
roasted Brussel sprouts, jus
Melba Reserve Cabernet Sauvignon 2017
Rutherglen Estate Renaissance Durif 2019

FOURTH COURSE

Limoncello basque cheesecake, almond crumble
Rutherglen Estate Muscat NV