

**DOOR PRIZES
TO WIN**

WINE TASTING NIGHT

Friday 14 August | 7pm
\$140 per person

Join us for a night where every course is a celebration
and every glass tells a story.

Delight in a decadent four-course dinner, each course thoughtfully paired
with a handpicked selection of Tar & Roses wines, including limited edition
releases and an exquisite special Barolo.

To make the evening even more memorable, all guests will have the
chance to win exciting door prizes throughout the night.

Enjoy the rare opportunity to meet Narelle King, the talented winemaker
behind Tar & Roses, who will be sharing insights and stories about each
wine throughout the evening.

BOOKINGS ESSENTIAL



the reserve
RESTAURANT





the reserve

RESTAURANT

WINE TASTING DINNER

Join us for an exclusive evening with
WINEMAKER NARELLE KING from Tar & Roses

Discover the flavours and stories behind Tar & Roses wines while enjoying a specially curated four-course menu, with each dish expertly matched to complement the wines being poured throughout the evening.

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THE MENU

Amuse-Bouche

Prosciutto, Rockmelon & Bocconcini
balsamic glaze, basil oil and micro herbs
Paired with Tar & Roses Prosecco NV

Entrée

Chargrilled King Prawns
romesco sauce, lemon gremolata and herb salad (gf)
Paired with Tar & Roses Pinot Grigio 2025 and Barrel Fermented Pinot Gris 2025

Main Course

12-Hour Braised Beef Cheek
truffle potato purée, wild mushrooms, dutch carrots and shiraz jus (gf)
Paired with Tar & Roses Heathcote Shiraz 2025 and Local Hero Barolo 2019
or
Chargrilled Lamb Rump
truffle potato purée, wild mushrooms, dutch carrots and shiraz jus (gf)
Paired with Tar & Roses Heathcote Shiraz 2025 and Local Hero Barolo 2019

Sharing Sides

Garden Salad
mixed leaves, medley tomatoes and house dressing (vg,gf)
Chargrilled Broccolini
lemon myrtle, garlic and toasted almonds

Dessert

Raspberry Chocolate Fondant
molten raspberry centre and vanilla bean ice cream
Paired with Tar & Roses Port