

WHEELER'S

— ESTATE —

· WINE PAIRING DINNER MENU ·

23RD MARCH 2018, FRIDAY 7PM · \$88 / PERSON**

STARTER

CAPELLINI CON OSTRICA

Cold angle hair pasta with avruga caviar, lemon zest, chives and bread croutons



CASTELLBLANC CAVA BRUT NV

A truly refreshing Cava thanks to an excellent balance between the three indigenous varieties Xarel.lo, Macabeo and Parellada which contribute fine aromas, flavours of citrus, ripe melon and peach balanced by a delicate note of baking bread.

ENTREE

CARPACCIO DI CAPPELLO

Scallop carpaccio with frisee salad, avruga caviar, orange and lemon dressing



KATNOOK FOUNDER'S BLOCK CHARDONNAY 2016

Enticing white peach, pear and citrus with hints of brioche. Rich and creamy mouthfeel balanced with elegant oak and a fresh, lingering finish.

MAINS

MAIALINO DA LATTE

Slow-cooked suckling pig with celery roots puree, asparagus, frisee salad and berries sauce



KATNOOK ESTATE MERLOT 2015

Deep plum. A complex array of ripe fruit and oak aromas. Rich dark plum with hints of prune, chocolate and cedar. A richly layered palate of dark plum and cheery with hints of chocolate and vanillin oak combined with a soft, earthy note. Very fine and smooth tannins add to the complexity and mouthfeel.

FILETTO DI MANZO

Beef tenderloin with mash potato, san Marzano, parmesan cheese, baby vegetable and truffle beef jus



KATNOOK ESTATE CABERNET SAUVIGNON 2013

A richly layered palate of dark berry fruits and well integrated oak maturation flavours of cedar, dark chocolate and spice. The finish is long and lingering with soft, fine grained tannins.

DESSERT

NOCE DI COCCO PANNA COTTA

Coconut panna cotta with pistachio nut and berries sauce



KATNOOK FOUNDER'S BLOCK BOTRYTIS CHARDONNAY

Brilliant yellows and tints of straw green colour. Complex and classic botrytis wine aromas with zesty citrus, cumquat and marmalade, honeyed floral nectar and light toffee. A richly layered palate showing liquor cumquats and marmalade citrus fruits with honeyed, toasty notes. The plush palate is complemented by a fresh zesty lingering finish.

For bookings and payment, please email us at marketing@wheelersestate.com.

All prices are subject to 10% service charge and 7% GST.