

WATERSHED

MARGARET RIVER



Wine Dinner

7pm Thursday April 12

With a series of award-winning wines, Watershed, has established itself as the jewel in the crown of the Margaret River wine growing region.

Watershed's Head Winemaker, Severine Logan states "Our wine making philosophy is to craft distinctive premium wines that capture the spirit of the Margaret River wine growing region. We have 140 hectares under vine with grape varieties that include the benchmark Margaret River varieties of Cabernet Sauvignon, Merlot, Shiraz, Chardonnay, Sauvignon Blanc and Semillon. These are accompanied by lesser known but equally exciting varieties of Sangiovese and Viognier".

Please join us with our Watershed host for the evening, Katrina Miller

Canapé

Mud crab seaweed crisp, crème fraiche, finger lime, katsuobushi
2013 Blanc de Blanc

Entrée

Fragrant chicken, chestnut, enoki, oyster mushroom, napa cabbage, parmesan custard
2016 Awakening Chardonnay

Main

Braised beef short rib, miso roasted brussel sprout, butternut squash purée,
spiced fig jam, pickled daikon, dukkah
2014 Senses Sangiovese
2010 Awakening Cab Sav

Dessert

Chocolate cheesecake, chocolate tuile, chocolate sponge, passionfruit curd, sherbert
2016 Late Harvest Viognier

Watershed is a 5 Star James Halliday rated winery

Bookings: 91445086/ www.thecooksgarden.com.au. \$100 ph payable in advance

