

# *Stories from the Vines 2017 with Jane Ferrari*

*7pm August 29*

## *CANAPÉ*

*Cured kingfish tartlet, curd, beetroot crumb [cress]  
2016 Yalumba Block 2 Grenache, Barossa*

## *STARTER*

*Goat's cheese and sage brown butter tortellini, pumpkin purée,  
walnut praline (Bulls blood)  
2015 Yalumba Eden Valley Viognier*

## *ENTRÉE*

*Duck rilette, parfait, blood orange marmalade,  
pickled golden beetroot, tapioca  
2015 Yalumba Vine Vale Grenache, Barossa*

## *MAIN*

*Braised beef cheek, caponata, shaved brussel sprouts, polenta, feta, jus  
2012 Yalumba FDR1A Cab Sauv Shiraz, Barossa  
2013 Yalumba Signature Cab Sauv Shiraz, Barossa*

## *CHEESE*

*Torched bouche d'afinois, spiced apple and rhubarb cold stew,  
hazelnut and brioche crumb  
2013 Yalumba Cigar Cab Sauv, Coonawarra  
2013 Yalumba Menzies Cab Sauv, Coonawarra*

*\$120 ph payable in advance*

*Bookings 91445086 or [thecooksgarden.com.au](http://thecooksgarden.com.au)*



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