

Sutherland Estate

WINE DINNER MENU

Antipasti platter

Cold meats, mixed olives, grapes, strawberries, apple, walnuts, pickles,
mango chutney, quince preserve, fig bread

2011 Blanc de Noir Sparkling

Cold Canapés

Atlantic salmon & chive rillettes, cucumber, salmon roe
Fresh buffalo Mozzarella, toasted sourdough, tomato, basil
Roasted spiced chicken & pineapple, micro herbs

2014 Chardonnay 95 points - HALLIDAY

Hot snacks

Noodle crusted cheese & spinach balls
Fried Tiger prawns with chilli garlic sauce
Slow cooked Asian spiced Pulled pork sliders

2015 Pinot Noir 96 points - Halliday

Main Course

Spinach & Ricotta ravioli, zucchini, broccoli, sun-dried tomato, olives, capers,
puttanesca sauce and parmesan

2015 Tempranillo 94 points - HALLIDAY or 2014 SHIRAZ 96 points - HALLIDAY

Dessert

Cheese Board with variety of aged cheeses with olives, grapes,
grissini, Lavosh crackers, quince paste and mango chutney
White chocolate panna cotta with berries, black sesame sauce and mint sugar
2015 Gewürztraminer SILVER MEDAL - YARRA VALLEY WINE SHOW

