



Twisted Gum

Grazing the Granite Belt

Date: 13 May 2017

Twisted Gum Wines are excited to be involved in the 6th annual *Grazing the Granite Belt* this year! Enjoy a fabulous day "grazing" from one winery to the next, enjoying small plates of delicious food matched with the wonderful food friendly wines of the Granite Belt. There is a door-to-door bus service that meanders around the circuit all day allowing you to hop on and off where ever you wish.

There will be approx. 10 venues involved, with details and menus at each venue being posted on the Grazing the Granite Belt Facebook group page [here](#). Twisted Gum Wines have teamed up with local chef Jason Costanzo to produce a mouth-watering menu for the day – see details below.

Tickets are \$110 and include the all day bus service plus a Grazing Passport containing 4 wine/beer vouchers and 4 food vouchers (plus a voucher for breakfast in the park on the Sunday). Additional vouchers can also be purchased at venues if you run out during the day. ☺

Be sure to book your tickets early since there is limited capacity on the bus service. Tickets can be purchased online [here](#).



Twisted Gum Wines Grazing the Granite Belt Menu

Quiche 'Ballandean' featuring charred pumpkin & broccoli, spinach, feta and sundried tomatoes, local apple and fennel salad, *LyraH* balsamic

Twisted Gum Unwooded Chardonnay 2014

Trio of *Granite Belt Dairy* cheeses, *Jamworks* quince paste, homemade caponata, pickled local eggplant, Ballandean sourdough bread

Twisted Gum Shiraz 2014

Jason's intense flourless mud cake, *Bramble Patch* berry coulis, chocolate shards, vanilla cream

Twisted Gum Pink Moscato 2017

All dishes prepared by local chef Jason Costanzo who also creates our acclaimed *Table for Sixteen* degustation dinners at Twisted Gum Wines.