



Twisted Gum

Table for Sixteen

A warming wood fire, a generous serving of local Granite Belt Venison and a glass of Twisted Gum Single Vineyard Dry Grown Granite Belt Shiraz – does life get any better than this? Come join Tim and Michelle Coelli for a five course degustation dinner at the *Long Table* in their stylish cellar door – a classic 1920's Queenslander with wrap around verandas on three sides. Savour their crisp dry whites with the selection of canapés, be enchanted by their deep inky reds with entrée and main course and then be amazed by their hedonistic Pink Moscato with dessert. This is what winter in the Granite Belt is all about!

Only 16 places available at the *Long Table*, so please book early to avoid disappointment.

Dates: 17 June, 8 & 22 July, 26 August 2016

Time: 7 pm

Price: \$155 per person (inclusive of all wines and door-to-door transport*)

Bookings are essential:

Phone Tim and Michelle on 07 46841282 or email info@twistedgum.com.au to reserve your place.

Twisted Gum Wines, 2253 Eukey Rd, Ballandean, www.twistedgum.com.au

* Transport is available from accommodation places in Stanthorpe and Ballandean. Please contact us if your accommodation is in another location.





Example menu only –
2017 menu TBA

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Degustation Menu

On Arrival

Marinated Baby Octopus, Potato Velouté, Garlic & Parsley Dressing.
&
Charred Pumpkin & Cauliflower Fritters, Onion Jam, *Meredith Dairy* Goat's Milk Feta.

Wine: 2015 Verdelho/Semillon

Antipasto

Tuna Tartare, Ripe Avocado, Cold Pressed Olive Oil, *LiraH* Balsamic Reduction.

Wine: 2014 Chardonnay

First Course

Duck & Italian Sausage Risotto, Radicchio, Red Wine, Walnuts, Cream & Parsley.

Wine: 2013 Shiraz

Main Course

Granite Belt Venison, Broccolini, Kalamata Olive Potato Mash, Roasted Beetroots, Blackberry Jus.

Wine: 2014 Shiraz/Cabernet Sauvignon

Dessert

Dark Chocolate Nemesis, Raspberries, Vanilla Bean Ice Cream.

Wine: 2017 Pink Moscato