



Grazing the Granite Belt

Date: 18 May 2019

Twisted Gum Wines are excited to be involved in the 8th 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 are usually 10 venues involved, with details and menus at each venue being posted on the Grazing the Granite Belt Facebook 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 \$125 and include the all day bus service plus a Grazing Passport containing 4 wine 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

Local Meze Plate

Stanthorpe Dairy Cheeses, Homemade Sun Dried Tomatoes, Pickled Local Mushrooms, Caponata, Grilled Capsicums, *Jamworks* Fig & Hazelnut Paste, Crackers & *Ballandean Bakery* Bread.

Twisted Gum Verdelho/Semillon 2017

Potato Gnocchi with Pulled Mallow Lamb

Potato Gnocchi, *Mallow Organic* Lamb Shoulder Slow Cooked in Red Wine & Tomato Sauce, Grated Parmesan.

Twisted Gum Shiraz 2015

Intense Flourless Mud Cake

Intense Dark Chocolate Flourless Mud Cake, *Bramble Patch* Raspberry Coulis, *Secret Society* Ice Cream.

Twisted Gum Pink Moscato 2019